

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 79

NOVEMBER 24, 1928

Number 21

Reference Dept
7th FLOOR

If It's

Rohe

"Regal"

The Quality Is Unexcelled

Sausage
Hams
Bacon
and
Lard



ROHE & BROTHER

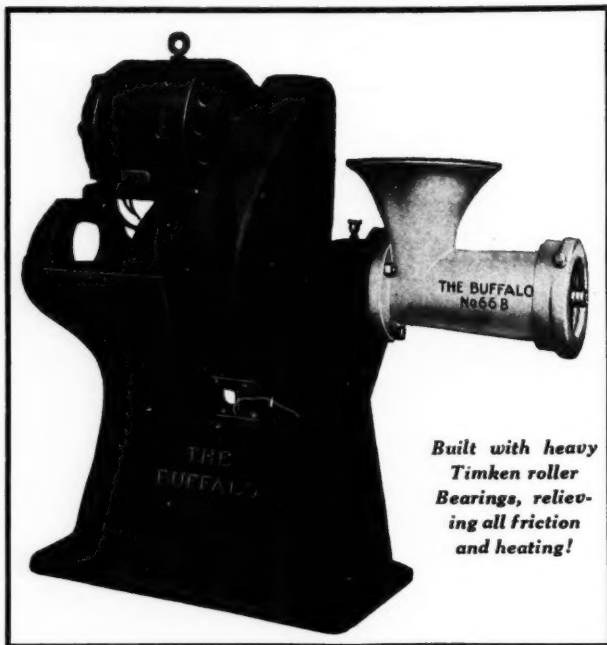
Established 1857

527-543 West 36th Street

New York City

Export Office: 344 Produce Exchange

THIS LETTER Tells The STORY—



*Built with heavy
Timken roller
Bearings, reliev-
ing all friction
and heating!*

Read what Rochester Packing Co.

says about the

“BUFFALO” GRINDER

“**I**N REGARD to the Buffalo No. 66-B grinder which we purchased from you.

“A few days ago we ran a test on this machine and ground 6,000 pounds of beef through the 3/16” plate in 57 minutes without heating the bearings and overloading the motor. We put a thermometer in the meat right after it came from the grinder several times and found that the meat did not heat at all.

“We find that it turns out more and better product with less power than any grinder we have ever used. We also like the chain drive very much, as this machine practically makes no noise at all in operation.

“We are so well satisfied that we are glad to tell you now that we would not use any other grinder and that is why I bought two for our Albany plant.”

It Will Pay You to Investigate! Write for List of Users!

JOHN E. SMITH'S SONS CO., BUFFALO, N. Y., U. S. A.

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THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Volume 79. No. 21

NOVEMBER 24, 1928

Chicago and New York

How to Reduce Meat Plant Cleaning Costs

*Good Job Can Be Done Economically
Through Use of Suitable Cleaning
Agents Applied in Right Manner*

Cleanliness in the meat plant is a necessity.

Not only that, but it pays a direct profit in better products, less spoilage, longer life and more efficient use from buildings and equipment.

Meat plant cleaning methods have not been given the thought and study they deserve, considering the expense involved. The first consideration has been to do a thorough job, and the methods by which this was achieved were not considered of such great importance if the first object was gained.

Packinghouse operating men are coming to appreciate that a dollar saved in cleaning is worth just as much as one saved on any other plant operation. Today they are giving thought and study to reduce cleaning costs.

Among other things, they are learning that the best and most economical results are obtained, not simply through the use of labor and cleansing agents of one kind or another, but through scientific application of these agents to the job in hand.

In the following article a specialist in cleaning, who has given study to cleaning problems in the meat plant, takes up many of the cleaning jobs and tells how they can be done most economically.

Keeping Meat Plant Clean

By D. E. Williard*

The meat packing industry of today is made up largely of plants capable of quantity production, turning out at all

times the highest quality products, and at the same time operating efficiently to meet close market competition. This condition has necessitated the installation of expensive modern equipment, so that the mechanical operations and labor costs are reduced to a minimum.

Cleaning in these plants must be done in a thorough and efficient manner, in keeping with the nature of their other operations.

The Objects of Cleaning.

It should fulfill the following requirements:

1. Produce a better quality product.
2. Reduce labor cost in cleaning.
3. Protect and lengthen the life of equipment.
4. Facilitate instant approval of U. S. Government or other inspectors.

Cleansing Costs

Here is a test on cleaning lard tank cars.

If you are dry-wiping them you are using from 6 to 16 man hours, and your cost is from \$3.00 to \$8.00.

If you are boiling them up with a caustic soda or a soda ash solution you are paying from \$9.00 to \$17.00 for labor and materials.

A cheaper method is to spray the car with a solution of a special cleaning material, with either an air gun or a steam siphon.

The total cost of cleaning per car by this method is from \$2.85 to \$5.27.

A dollar saved on a cleaning job is worth just as much as one made on any other plant operation.

5. Promote better working conditions for employees.

6. Bring about savings in the cost of cleaning materials.

7. Insure a more sanitary condition of plant and equipment for both direct and indirect contact with meat products.

This can best be accomplished by the man who possesses a working knowledge of this industry and who, after analyzing the various cleaning problems, applies the proper cleaning material with that method of cleaning best suited.

Only those products approved by the U. S. Bureau of Animal Industry are permissible in meat packing plants which ship their products in interstate commerce. It is advisable to supply the same cleaning materials to all other plants, even though they are not under government inspection.

Hog Scalding and De-hairing.

The proper scalding and de-hairing of hogs reduces labor in shaving and scraping, and also has a direct bearing on the quality and sale price. A hog which might be selected for choice hams and bacon, which would sell for 10 and 16c per pound more, respectively, than the regular run of hams and bacon is graded into the class of regular run if scurf remains and all hair is not removed by the roots.

Proper use of cleansing material aids in scalding and de-hairing of hogs as follows:

1. Scurf is loosened and removed from all parts accessible to the beaters

*Paper read at an annual sales conference of Oakite Products, Inc.

of the de-hairing machine and is easily scraped from all inaccessible parts.

2. De-hairing is more complete. In seasons when hogs come rough and with new hair, loosening of the hair is assisted.

3. The emulsifying action of the proper cleansing material in the oils of a hog permit free rinsing during the de-hairing process and the hog comes out less slippery.

4. Any hair remaining is more easily scraped and shaved on account of the hog being less slippery, and much hair can be scraped rather than shaved.

5. The hog scalding vat may be operated at from 3 to 5 degrees F. higher temperature without the danger of setting hair, thereby increasing the rate of travel if desired.

How to Use the Material.

The quantity of cleansing material used in the scalding vat will vary in each plant, and should be worked out accurately. The formula of one-fifth ounce to one-third ounce of the cleansing material, per degree of hardness, for each 100 gallons of water will serve as a guide to determine the correct amount.

Start the vat with a small amount and add gradually until desired results are obtained. Upkeep is added in proportion to overflow losses. The material should be placed in the end of the vat where the hogs drop in. The addition of lime, wood ashes or caustic soda in the proportion of two to four times the quantity of the cleanser may be added to the opposite end of the vat to produce better results under certain conditions. In most cases, however, this is unnecessary.

The proper operation of the scalding vat requires the services of a skilled workman to regulate temperature and rate of travel, and to decide just when a hog should be thrown out of the vat. The general rules followed are:

Handling Hogs in the Vat.

1. Hogs are ready to be thrown out of the vat when the hair is free to push off at roots, and they must be thrown out almost immediately after the hair is thus loosened, otherwise white-washing (splits or breaks in skin) results.

2. Graded hogs insure a more even scald, the rough hogs requiring a proportionately greater scald than the lighter hogs. Ungraded hogs necessitate by-passing in the vat, and endanger both over-scalding and under-scalding.

3. The strength of the cleaning solution in the vat should be great enough to loosen hair and scurf, but below that strength which will set hair.

4. The average temperature of the vat is 140° F. to 142° F., but in late summer and fall this temperature may

be increased to 143° F. for light hogs, and 145° F. for rough hogs, without ill effects.

5. The rate of travel is governed by the grade of hogs and the temperature of the vat, and increases proportionately with the temperature. The rate of travel on an average run of hogs at 140° F. is approximately 100 hogs per hour per 10 feet of vat length.

6. Each hog is turned slowly in the vat four to six times during travel, and heads are lifted out once or twice. Exposure of the hair to the air while in the vat assists in its removal, and also in the removal of scurf.

7. Strips of hair running lengthwise with the body denote improper turning in the scalding vat, and running parallel with the ribs denotes improper adjustment of the beaters in the de-hairing machine.

8. The temperature of the water in the de-hairing machine is usually kept at the same temperature as the scalding vat, but may be increased from 3 to 5° F. on certain de-hairing machines, producing better results and at the same time not setting the hair.

A valuable service can be rendered to the small packing plant or slaughter house by the use of the cleansing material in small tubs for scalding hogs. The regulation of the temperature of the tub, together with applying the procedure used in the larger meat packing plants, will produce a better quality product.

Cleaning Ham Boilers.

Aluminum ham boilers are thoroughly

cleaned each time they are used, since before rinsing they must be free from animal fat, particles of meat and white salt deposit. Certain cleansing materials are preferred for cleaning this equipment because of its effective cleaning, non-attack on aluminum, safety to the hands of workmen and its free rinsing qualities. This last item is of special benefit, since thereby the objectionable cleaning material deposits, which remain when other materials are used, are eliminated, together with difficulty of covering these deposits up with paraffin oil.

The tank method of cleaning ham boilers at 100° to 120° F. is usually preferred. These ham retainers soak for 15 to 30 minutes in a solution of the cleansing material, one-third ounce per gallon. Then they are wiped with steel wool and hot water rinsed. Animal fat and particles of meat can be removed if the boilers are soaked for this length of time, and then given a high pressure hot water rinse.

The life of aluminum ham boilers is practically indefinite, unless at some time attacked by an alkali cleaning material. Once the aluminum has been attacked, it not only turns black, but the oxidized protective coating has been destroyed and the metal soon deteriorates.

To Cleanse Tin Meat Pans.

Tin meat pans are cleaned by the tank method, at 100° to 120° F., similar to that used on aluminum ham boilers, with a solution of the cleansing material at one-half to one ounce per gallon. The pans are soaked for 20 to 40 minutes, wiped with steel wool, and then hot water rinsed. The burnt-on meat is loosened, so that scraping with sharp knives is unnecessary. Elimination of the scraping lengthens the life of the pans.

Tinned Meat Hooks, Bacon Hooks and Ham Trees.

Heavy accumulations of animal fat are removed from tinned meat hooks, bacon hooks and ham trees in a tank solution of the cleansing material, one to four ounces per gallon, at 140° to 200° F. The quantity of work cleaned governs the temperature and the strength of the solution.

These tanks should be heated by a steam coil for economy of solution, as this solution can be used for about one week before changing. The tin is not attacked by the cleaning material, and rust is free to rinse off after all animal fat has been removed.

Wood Gambrel Sticks, Sausage Sticks and Leaf Lard Sticks.

Wood gambrel sticks, sausage sticks and leaf lard sticks come in direct contact with meat and meat products.

(Continued on page 33.)

How's Your Tank House?

Don't let inedible offal lie around the plant for hours before it goes to the tank.

If you do the place will smell to "high heaven."

Cook everything promptly.

Where the plant is small and accumulation slow, arrange the kill so that offal can get to the tank in a reasonable length of time.

Don't think, just because you don't notice the smell around your plant, that no one else does.

The tank house can give the whole plant a bad name if improperly operated.

Keep the plant cleaned up all the time. Then adopt modern means to overcome unpleasant odors unavoidable in processing.

Economical Meat Processing and Merchandising

This Packer Plans a Plant Where Four Out of the First Five Steps in Handling Product Are Avoided

When this meat manufacturer decided to build a new plant, he made plans to cut out all unnecessary operations, thereby effecting a big saving in labor cost.

Eliminating waste motion, giving personal attention to the preparation of product, and a plant and equipment designed for efficiency are important factors in the successful development of the meat business of Tiedemann and Harris, San Francisco, California.

This company has recently erected a new building for the processing of hams and bacon. Approximately 120,000 lbs. of boiled and smoked hams and sliced bacon are processed in this plant each week.

Labor Saving Methods

Conveyors, lift trucks and movable vats are among the important labor savers in this plant.

The shipping room is located on the top floor, but all packages are moved by a conveyor system to a chute running to the first floor, where the trucks are loaded conveniently.

The movable vats are used to avoid unnecessary handling of product.

They are trucked to the car where the meat is unloaded. The product is held in these same vats in the cooler, and then soaked in them, as they can be trucked under an overhead water system and filled without extra handling of the meat. The lift trucks do the job neatly and with minimum labor.

The vats take up a lot of space, but the owners believe this is well overbalanced by the saving in labor and product in reducing the number of handlings.

Some details of the lay-out and operation of this plant, together with its merchandising and publicity practices, are discussed in the following article.

An Up-to-Date Meat Plant

Scientific planning, plus an investment of approximately \$120,000, has contributed toward making the new

meat packing plant of Tiedemann and Harris, Inc., San Francisco, what is declared to be one of the most modern on the Pacific Coast.

Equipment of the latest type represents as much as the cost of the building. Not only is the structure itself planned to provide for maximum efficiency in operation, but the arrangement of equipment to provide for the elimination of lost motion has been made the subject of special study.

Tiedemann and Harris are California agents for Sinclair's hams and bacon, and their new plant has been designed to handle these products exclusively.

Modern Merchandising Plant.

The building is three stories in height and is of Class B construction, being all concrete with the exception of the smokehouses. Windows are arranged to provide a maximum of light and air.

A spur track serves the plant, which handles four carloads of hams and bacon, totaling 120,000 lbs. weekly. The capacity of the plant is 150,000 lbs. Construction of the building permits the addition of two more stories whenever necessary.

Adjacent to the main building is the boiler house, equipped with a water softener, an innovation for many meat plants, which this firm finds simplifies greatly cleaning processes of all types.

On the first floor 6,300 square feet of space has been provided for the soaking, boning and boiling of hams. Tributary smaller rooms house the cooler, which is equipped with an ozone machine and other modern apparatus to keep the air pure.

Save Four Steps in Handling.

In the handling of hams and bacon bellies from the time they are unloaded from the refrigerator car until they are ready to be smoked, Tiedemann and Harris have worked out a plant that John Tiedemann, president of the firm, predicts can be the means of saving millions of dollars to the meat packing industry. It eliminates four of the usual five initial steps in handling these products, effecting not only a huge saving of time and labor, but insuring a better product because the meat is not damaged through many hurried handlings.

In this plant meat is unloaded directly from the car into combination



PORTABLE VATS SAVE FOUR HANDLINGS OF MEATS.

At the center right are the portable soaking and holding vats designed by Tiedemann & Harris. These save four handlings of hams and bacon, and it is believed can effect savings of millions of dollars for the meat packing industry. Lift trucks provide an easy and convenient method of moving these vats. In the foreground are the cooking vats.

soaking and holding vats, from which it is not necessary to remove it until hams are ready to be prepared for cooking or smoking. These combination vats, designed by the firm and made especially to their order, are constructed of pine and treated with a creosote solution which not only serves as a preservative but make the vats waterproof. They are equipped with easily accessible plugs for drainage.

Combination Vats and Lift Trucks.

These combination vats are moved about readily with the aid of lift trucks. The vats have a clearance of about six inches from the floor, offering plenty of leverage to the lift truck, at the same time permitting free circulation of air, which is particularly important in the refrigerating rooms.

These vats are used for the storage of meats in the cooler. They also serve in another way when the meat is being soaked and washed.

In this plant an overhead water system in the section devoted to soaking and washing permits vats to be filled at any convenient point.

Between 80 and 100 combination vats are in use in the plant. They require more floor space than called for by the usual methods, but when 4,000 pieces of meat in a shipment can be handled once instead of five times, the saving quickly covers the additional floor requirements, Mr. Tiedemann declares.

Labor and Health Saving.

All working space in the plant is flooded with light. In the section arranged for the preparation of hams for cooking, employes work at broad tables of convenient height, directly under the windows. Cooking vats and

work tables are arranged with an eye to convenience and the elimination of unnecessary steps.

Offices of the firm are on the second floor in the front of the building. Here also are a supply storage room, a large airy and nicely furnished women's lunch room, rest room, box factory and stationery rooms.

The third and top floor houses the big meat packing room where the finished product is hung and orders filled. This room has approximately 6,375 square feet of floor space. It is equipped with a separate boiled ham cooler, and a bacon cooler where this product is chilled for slicing.

Old Fashioned Smoking Process.

Running from the bottom floor through the top of the structure are three brick-lined smoke houses, each of which has six compartments, all opening out to the three floor levels.

Because they believe that real wood smoke makes a finer product than the more recent commercial methods employed in smoking, Tiedemann and Harris use old-fashioned wood smoke. They admit readily that it is not as economical a method as the newer processes employing steam or gas and sawdust, but they hold that in making a quality product this shrinkage is more than compensated by the improved flavor.

California oak wood is used for smoking. This they purchase by the car load.

All fancy and boiled hams are smoked in stockinette.

Smoked meats, hung on portable racks, are moved up to the wrapping table on overhead tracks. Movable scales permit wrapped meat to be

weighed at any convenient point. From the scales, hams and bacon are placed in movable wooden bins, another device in this plant that proves an important time and labor saver.

Conveying Methods Save Money.

A conveyor system moves the meat to a chute running down to the first floor, where trucks are loaded conveniently.

The shipping room is located on the third floor near the packing department, permitting the shipping superintendent to keep in close touch with the movement of orders, which are closely checked and cross-checked. An intercommunicating system between the second floor offices and the third floor shipping department permits order sheets to be shot up and returned in a jiffy. Here again, time and steps are saved.

While much time and thought has been devoted to making the new Tiedemann and Harris plant the last word in modern equipment and efficient methods, the human element's contribution to a quality product has not been lost sight of. There are rest rooms, lunch rooms, shower baths and drinking fountains on every floor. The building was constructed to give a maximum of light and airiness, with provisions for the highest standard of sanitary conditions.

No Labor Turnover.

Labor turnover does not present a problem for Tiedemann and Harris, whose employes—loyal, enthusiastic and happy in their jobs—are like members of a big family. With the exception of additions, there have been only two changes in personnel in six years.

The plant employs 42 people inside and travels 15 men in Northern California, seven of these in the San Francisco Bay district.

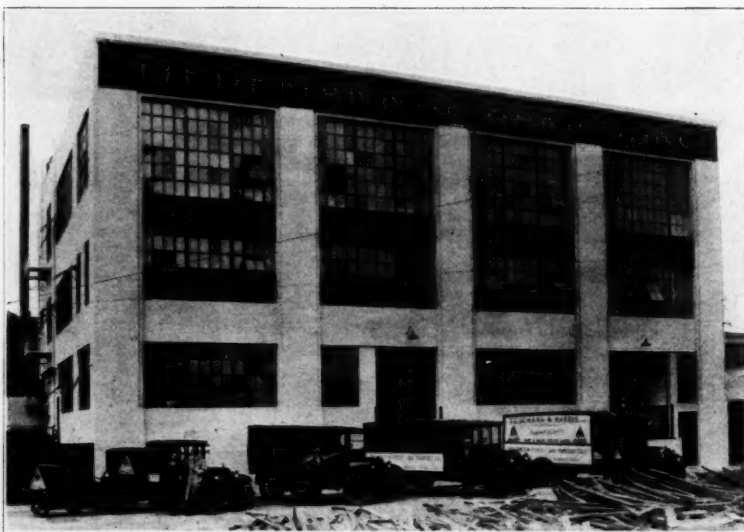
Group insurance, health and accident insurance is provided for each employee. Heads of the firm keep in close touch personally with each individual in their organization; they know their problems and help them meet them.

To encourage saving, which they regard as a factor counting heavily in making employes self-reliant and more valuable both to themselves and the firm, they are given individual help in working out personal and family budgets and receive a bonus annually for living up to them.

Are Not Price Cutters.

Tiedemann and Harris never cut prices or offer quantity inducements. Virtually all of their products are sold to individual retailers, not to chain stores.

Salesmen are provided with cars and



MEAT PLANT OF TIEDEMANN & HARRIS, SAN FRANCISCO.

The building is of reinforced concrete construction and has been designed and arranged to provide for maximum efficiency in operation. Note the abundance of window space.

are paid salaries which grow larger as their sales averages increase.

The firm works closely with its salesmen and dealers. Direct mail is used to supplement salesmen's contacts with retailers every month in the year.

Many types of dealer helps are supplied. And even when the names of their featured products cannot be mentioned, Tiedemann and Harris provide letters and literature for the dealer's customer distribution, purely as a matter of creating good will.

The firm of Tiedemann and Harris is just six years old. The new packing-house replaces the two-story building which they occupied since the organization of the firm.

At that time John Tiedemann who in 1911 and 1912 was the star first baseman for the Oakland baseball team, joined business interests with Dan E. Harris. Both men had previously been connected with Moran and Co., which organization formerly handled the Sinclair products. The new firm took over the exclusive agency of the brand and has carried it since.

Use Radio and Movies.

Radio and the movies are two new avenues of customer approach which the firm has been using for the last year.

Moving pictures of the plant and processes employed are being enjoyed greatly at state farm bureau meetings in various sections of California. Morning and afternoon radio programs broadcast by two stations—KFW in San Francisco and KQW in San Jose—feature their products daily.

Recently the firm held open house and extended an invitation to housewives to come and inspect their plant. The invitation was broadcast by radio and brought 325 women, who went through the packinghouse on Saturday afternoon. Thirty hams were given away as door prizes, and each visitor received a half-pound carton of sliced bacon. Entertainers on their regular radio program were present, and refreshments were served. The same "open house" program was repeated on Sunday for dealers, 400 of whom inspected the plant.

WHAT IS QUALITY IN MEAT?

When shopping for meat, just what should the housewife look for to determine quality?

This question and many others beneficial to both the consumer of meat and the producer of meat animals are clearly answered in the educational meat exhibit at the American Royal Live Stock Show at Kansas City, November 17-24, according to R. C. Pollock, general manager of the National Live



MODERN EQUIPMENT SPEEDS UP WRAPPING AND WEIGHING.

Smoked meats, hung on portable racks, are moved up to the wrapping table on overhead tracks. Movable scales permit wrapped meats to be weighed at any convenient point. From the scales the hams and bacon are placed in movable wooden bins. A conveyor system moves meats to a chute connecting with the first floor where trucks are loaded conveniently. (Tiedemann & Harris, San Francisco.)

Stock and Meat Board, which organization has been active in preparing and conducting the exhibit. Cooperating with the board in presenting this feature at the Royal are the show management, the U. S. Department of Agriculture and the Institute of American Meat Packers.

The exhibit has been made as highly educational as possible. There are exhibits of beef, pork, and lamb, each telling a story of real value. In connection with the beef exhibit, the stamping of the product as to grade, which was instituted by the government over a year ago, will be emphasized. This is attracting a great deal of interest among consumers in particular, as the grade stamp serves as a great aid to housewives and others in selecting beef at the market.

MEAT JUDGING HONORS.

The University of Missouri carried off first honors in the intercollegiate meat judging contest held on November 19, at the American Royal Live Stock Show at Kansas City, Mo. Announcement of the winners is made by the National Live Stock and Meat Board, sponsor of the contest. Individual honors went to J. C. McLean of Missouri.

Five other colleges competing in this contest, which is a comparatively new feature at the Royal, finished as follows: University of Illinois second, Iowa State College third, Kansas State Agricultural College fourth, South Dakota State College fifth, and Oklahoma A. & M. College sixth. Missouri was the high team in judging beef and pork, and Illinois in lamb.

The winner was awarded the Na-

tional Live Stock and Meat Board trophy, which must be won three times to be permanently retained by the college. Other awards were medals and ribbons. Team members were required to judge nine classes of beef, pork, and lamb carcasses and cuts. They placed these as to their grades and gave written reasons for their placings. Well known authorities of the meat industry acted as judges.

COAST TO BOOST LOCAL MEATS.

Los Angeles packers are cooperating with the local stock yards company to make the third annual Christmas Live-stock Week, beginning December 3, a success. The objects back of the show are not only the encouragement of the production of more high-grade meat animals in the Pacific Coast region, but the education of the retail meat dealers and the public to the fact that good meat, especially beef, is available the year round from nearby feedlots and ranges.

Meat packers of Southern California have been liberal buyers of the choice show stock, but in many cases have pocketed substantial losses in marketing the carcasses.

An effort is being made this year to acquaint the public with the fact that unusually choice meats will be available following the show. Contact work with retail meat dealers, jobbers, hotels, restaurants and clubs is being undertaken in an effort to insure satisfactory prices to the producers of these fancy animals and the packers who prepare them for the trade.

One day of the show, Thursday, has been set aside as a special day for retail meat dealers and invitations will be mailed out to every retail meat dealer in Los Angeles County to be the special guests of the show on that day.

Hygrade Takes Over Allied New York Trade Leader Absorbs Nationwide Organization

Announcement is made in New York this week through banking circles of a plan to merge Allied Packers, Inc., with the Hygrade Food Products Corporation, which has recently come to the front as one of the most active concerns in the meat and provision field under the leadership of its founder and president, Samuel Slotkin.

The plan provides for the purchase of the assets of the Allied Packers—including their five packing plants at Buffalo, Detroit, Wheeling, Chicago and Topeka, Kas. Samuel Slotkin remains as president, with President Frank A. Warton of Allied Packers as chairman of the board.

It gives bondholders of the Allied Packers cash and a marketable security and at the same time permits stockholders of Allied Packers, upon supplying part of the new cash required, to retain to a considerable extent their existing interests. The plan was announced by a committee headed by George W. Davison, president of the Central Union Trust Company of New York.

Details of the Plan.

Stockholders of Hygrade Food Products Corporation will be asked to increase the authorized capital of the company to 500,000 shares of capital stock without par value, of which it is proposed to issue at present only an amount sufficient to enable the consummation of the plan, the balance being reserved for future expansion.

They will be asked also to authorize the creation of an issue of first and refunding mortgage bonds in the amount of \$6,000,000, of which \$5,000,000 will be issued for the purposes of this plan and the remaining \$1,000,000 reserved for the refunding of existing mortgage bonds.

Of the \$5,000,000 to be issued, stockholders of Allied Packers will have the right to purchase at par \$2,399,820 and the balance will be offered to the public by an underwriting syndicate headed by J. A. Sisto & Co.

The plan carries the endorsements of both Frank R. Warton, president of Allied Packers and Samuel Slotkin, president of Hygrade Food Products, and has been approved by the boards of directors of both companies.

Endorsed by All Parties.

Under the plan, holders of securities of Allied Packers who deposit their securities with the committee on or before Dec. 8, will be entitled to the following rights:

"Holders of the \$5,310,500 first mortgage and collateral trust 8 per cent gold bonds and of the \$2,955,000 convertible 6 per cent debentures will receive for each \$1,000 principal amount of bonds \$300 in cash and seven shares of capital stock of Hygrade Food Products Corporation.

"Holders of the 59,350 shares of prior preference stock of Allied Packers will receive, upon payment of \$180 for each ten shares held, negotiable purchase warrants entitling them to receive \$180 par value of the new first and refunding mortgage bonds of Hygrade Food Products Corporation. Upon exercise of these warrants, they will receive in addition three and a half shares of capital stock of the Hygrade company.

"Holders of the 59,617 shares of senior preferred stock and 1,093 shares of preferred stock of Allied Packers will receive upon payment of \$120 for each ten shares held, negotiable purchase warrants entitling them to receive \$120 par value of bonds and, in addition, one share of capital stock of the Hygrade company.

"Holders of the 100,500 shares of common stock of Allied Packers will receive, upon payment of \$60 for each ten shares held, negotiable purchase warrants entitling them to receive \$60 par value of bonds and, in addition, 1-5 share of capital stock of the Hygrade Company."

Mr. Warton, who has agreed to become chairman of the Hygrade Food Products Corporation, estimates in his letter endorsing the plan that the five plants of Allied Packers could be operated at a profit of not less than \$1,250,000 annually by a company with adequate working capital and credit coupled with a sound merchandising policy.

PACKERS BOOST PRIZE STOCK.

Some record prices were recently paid for prize-winning livestock, the most outstanding being that of \$900 for a prize lamb exhibited at the first California Live Stock and Baby Beef Show, held at the South San Francisco Yards the middle of November. The lamb weighed 90 lbs. The reserve champion lamb brought \$400. The grand champion steer of this show was auctioned off at \$1.50 per pound and the reserve champion at \$1.00.

At St. Louis, the grand champion steer of the Boys' and Girls' Calf Club Show was sold at auction for \$1.85 per pound for the account of a local hotel. The American Packing Co. bought the reserve champion. A total of 245 calves was shown.

St. Paul packers were active on a committee whose policy has been to interest many types of large consumers in the prize animals exhibited at the St. Paul Junior Live Stock show. This committee is composed of J. S. Bangs, chairman; J. J. Luening, general manager Armour and Company; Myron McMillan, of J. T. McMillan Co.; Anthony Friedmann, L. A. Goss, Roy A. Witt, Chas. W. Eisenmenger, and F. W. Hoffman. The champion steer brought a total of \$1,243 and weighed 1,184 lbs.

Chain Meat Stores

News and Views in This New Field
of Meat Distribution.

DO 25% OF ALL BUSINESS.

According to estimates made by Prof. James L. Palmer, of the University of Chicago, chain stores now do 25 per cent of all business, while independent merchants do 61 per cent. The rest of the business is divided between department stores, mail order houses and house-to-house canvassers.

The grocery chains lead all other groups, both in the number of chain units and in the total sales volume in the hands of the chains.

Commenting on this, Prof. Palmer said: "The situation in the grocery trade may be summarized by saying that there are now in business in this country some 1,000 chains operating about 70,000 stores and controlling somewhere between 35 and 45 per cent of the grocery business of the country."

Prof. Palmer is of the opinion that chains will continue to grow rapidly in lines already developed and moderately in lines now developing. He believes that "highest quality at lowest possible prices" will become the slogan of merchandising strategy, and he fears no elimination of nationally-advertised brands.

CHAIN STORES ADOPT CODE.

A business code has been adopted by the National Chain Stores Association, which succeeded the National Chain Store Grocers' Association, and includes all types of chains. This code accepts the obligation of all chain store operators, members or non-members of the association, to promote all worthy local civic enterprises; to raise their employment standard through reasonable hours of labor, fair compensation and better education of employees; to cooperate with producers; and to protect consumers' rights.

The association is on record as welcoming fair competition, and as condemning untruthful statements in advertising and price differentials aimed at the destruction of competition and building of monopoly.

The organization is reported to include 50 chains of all varieties with an estimated annual business of \$750,000,000.

EASTERN CHAINS MERGE.

The Cash Food Stores, Inc., the Market Basket Stores and the National Economy Stores have consolidated, effective January 2, 1929, according to an announcement made by Frank J. Philips, president of the chain. The consolidation will be headed by Harry E. Hovey, of Geneva, N. Y., the present head of the Market Basket Stores. The three chains operate 235 units, mostly in Western New York and Northern Pennsylvania.

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Price Lists Have Meaning

"Stick to your price list" is a favorite
slogan of sales managers, but it is a
slogan honored more in the breach than
in the observance.

It is a rule that everybody admits
is good business, but hardly anybody
practices it. Price-cutting is a common
evil, and there has seemed to be no cure
short of compulsion.

In the industries represented by THE
NATIONAL PROVISIONER this evil has
been a chief cause of complaint, and
the principal reason why so many
financial statements have shown "in the
red" at the end of the year.

The first to take courage and make
rules to enforce sound trade practices
was the cottonseed products industry,
represented by the Interstate Cotton-
seed Crushers' Association, which
adopted a set of rules "with teeth in
them," and is now in process of enforc-
ing these rules.

Regulations of the Oil and Shorten-
ing Division of this association, agreed
to by the members of the division and
backed by the Federal Trade Commis-
sion, require the publication of actual
prices at all times, and any concessions
in prices or terms must also be made
public as soon as allowed.

Every firm must publish its actual
price lists, and report to the central
office of the division all changes and
terms. These prices—affecting short-
ening, salad oil, cooking oil, etc.—will
be made public every week in the
columns of THE NATIONAL PROVISIONER.
These figures are not mere quotations;
they are actual prices at which sales
are made.

By thus issuing price lists which
mean something this industry has
taken a step forward, in its own in-
terest as well as for the benefit of its
customers, which might well be imi-
tated by others. It is not a rash
prophecy to say that it will prove a
profitable step to those who have
taken it.

Keep the Consumer in Mind

The kosher beef trade probably has
been harder hit by the higher cattle
prices than any other. This trade
always furnishes an important outlet

for fat cattle, making the cost to kosher
consumers relatively higher than the
general run of beef to the average con-
sumer.

While all grades of cattle have shown
a marked increase in price with the
more limited supplies, it has been the
fat cattle which have led the upward
trend.

Recently a reaction came from the
kosher trade in the form of a "strike"
or boycott of beef (of a few days' dura-
tion only) by New York City kosher
butchers. This, they say, was because
their customers could not pay current
beef prices.

Such action on the part of the kosher
trade in one of the big consuming
centers need have little influence at any
time on the beef trade generally. The
kosher trade is a special one, demand-
ing a particular part of a carcass
slaughtered and handled in a specified
manner, and a generally higher grade
of beef. This demand places price
burdens on the kosher retailer and con-
sumer not generally suffered by other
classes of the trade.

Producers of fed cattle have a big
investment in their feedlots. Recent
estimates of the U. S. Department of
Agriculture show that the average price
of stocker and feeder cattle during the
three months ended with September
was about 35 per cent higher than for
the same period of the years 1925 and
1926.

Both cattle and beef are too high to
stimulate consumption. A more de-
sirable situation would be found in a
larger supply of cattle produced, if pos-
sible, at a smaller cost. Regardless of
the merits of the situation, when any
food product reaches a price at which
the consumer rebels, an undesirable
economic situation is created and con-
sumption is slowed up.

The beef cattle producer is entitled
to as much support as the consumer
can reasonably give him. At the same
time the cattle industry can well take
steps similar to those taken in meat
packing—to eliminate all possible waste
in production so that good beef can be
given the consumer at a reasonable
price, yet one that will make a fair
return for the producer for his money
invested and his effort.

Practical Points for the Trade

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To Can Sausage in Oil

When sausage is put up in oil the manufacturer often has trouble with the processing of the cans.

Following is a typical inquiry:

Editor The National Provisioner:

I am having considerable trouble with my sausage in oil cans swelling and bursting. If you have some information on this I would be very thankful to you to send it to me.

My formula is 40 lbs. beef cured, 30 lbs. hearts cured and 30 lbs. fresh tripe. My cure is 3½ lbs. salt, 6 ozs. nitrate of soda, mixing for 100 pounds. Meat is cured six days. After stuffing I cool smoke it 12 hours, afterwards cutting, packing and oil with cottonseed oil—then sealing, excluding all air. After two days they start swelling.

In this case the swelling of the cans is evidently due to bacteria. Either the cans leak or the sausage is not right, which causes harmful bacteria to develop.

Formula and instructions which may serve as a guide to the manufacturer of sausage in oil are given here. If these instructions are followed, the manufacturer should have no trouble. It is always necessary to use care in the making of this product.

Meat:

- 50 lbs. beef cheeks
- 20 lbs. beef or pork hearts
- 10 lbs. ox lips
- 10 lbs. palate meat
- 10 lbs. pork cheek meat

Seasoning:

- 2 lbs. cereal
- 3 lbs. salt (if meats are fresh)
- 3 oz. nitrate of soda (if meats are fresh)
- 1 oz. ground black pepper
- 2 oz. Cayenne pepper
- 2 oz. ginger

Handling Meats.—It is not essential to cure the meats; either cured or fresh meats may be used. Grind all meats through the ¼-inch plate of hashing machine; then put in mixer and mix thoroughly for about 5 minutes; adding not to exceed 10 lbs. crushed ice to every 100 lbs. meat. Also add the seasoning when mixing.

After meat is thoroughly mixed, stuff in medium hog casings or sheep casings, as desired, and link in 40-inch lengths.

Smoking.—After the product is stuffed allow it to hang in manufacturing room or natural temperature until it is thoroughly dried off. Then take to smokehouse, and smoke with either hard wood or gas and hardwood sawdust.

Start the temperature at about 150 to 160 degs. F. for the first two hours, and, when the desired smoked color is obtained, gradually raise smokehouse

temperature for the next hour or hour and a half up to 170 to 180 degs. F.

The product must be thoroughly baked in the smokehouse. When finished, remove from smokehouse and do not cook, as this is injurious, but allow it to remain in natural temperatures until thoroughly cooled and dried off. Do not put this smoked product in cooler temperatures.

Packing.—This product is packed on a basis of 45 lbs. of sausage and oil to every 50 lb. can. This would mean about 35 lbs. of sausage and 10 lbs. of oil. The small cans are packed 17 lbs. per can, both sausage and oil, or about 17 lbs. net sausage and oil.

In other words, fill the cans to full capacity with sausage, and then fill with hot oil at a temperature of 175 degs. F.

Processing.—The safest and surest way is to install retorts for processing this product after it is put in the cans. This is the only safe procedure in handling a product to be shipped to other climates.

Sterilize the product through the retort for about one hour and forty minutes at a temperature of 240 degs. F. If no retort is available it may be sterilized in the following manner:

Place the cans containing sausage

and hot oil and soldered up tight, in the bottom of the cook tank, with just enough water in the tank to cover the cans, say about two-thirds in height. Keep the water at 210 degs. for about one hour and 10 minutes, when the cans will expand from the heat.

Then quickly remove them from the hot water in cook tank and place on a bench convenient to the hot water tank. Have a tinsmith in readiness and let him puncture each can quickly. This allows the air to pass out, and when the air is all out naturally the oil will begin to flow. The tinsmith will then immediately solder up the small hole.

Each can should then be showered with cold water, when it will collapse, which is an indication that it is thoroughly sterilized.

Cans can be purchased with seams soldered inside and outside. This is desirable for the reason that even a slight pin hole from imperfect soldering usually results in a loss in the sausage on account of taking air through the small hole and creating gas, causing the can to swell and burst.

Cloth for Clothing Beef

What kind of cloth should be used for clothing beef?

An Eastern packer thinks he has not used the right kind, and asks for information. He says:

Editor The National Provisioner:

For some time we have been clothing our beef carcasses in the manner you described in THE NATIONAL PROVISIONER, but have been having some trouble with the outcome, and have decided that we are using the wrong kind of cloth.

You mention muslin as the material to be used. We would very much appreciate your sending us either the name, a sample of the cloth or the manufacturer's name of the cloth you would recommend.

Some packers use cheese cloth and others use muslin. The argument in favor of the latter is that it can be scalded out and used a number of times, thereby reducing the cost.

Standard specifications for cloth for use in clothing beef are:

Forty inch width, 2.85 yards to the pound, with a 48x48 thread count.

This grade of cloth is recommended not only for use in clothing warm beef but in sacking hind quarters and rounds.

If this inquirer has further trouble with his beef, he should state just how he handles the product up to the time of clothing, how the cloth is put on, and his method of handling afterward together with cooler temperatures.

Sausage Spoilage

Do you have trouble with the color of your sausage?

Does it show green rings or gray spots?

Mould IN sausage is caused by poor materials or careless handling. Mould ON sausage is a surface condition and can be prevented by proper handling.

THE NATIONAL PROVISIONER has made a reprint of its information on "Sausage Spoilage." It may be had by subscribers by filling out and sending in the following coupon, accompanied by a 2c stamp.

The National Provisioner:

Old Colony Bldg., Chicago, Ill.

Please send me reprint on "Sausage Spoilage."

Name

Street

City

Enclosed find a 2c stamp.

To Keep Mince Meat

An Eastern manufacturer of meat specialties asks for a formula for bulk mince meat. He says:

Editor The National Provisioner:

Can you furnish me a recipe for bulk mince meat? We have had trouble the past few years with our make "working." We do not put it up in cans or jars or in packages, but make it in lard tubs and sell it loose. Any advice you may furnish will be appreciated.

A wet mince meat, which is evidently the kind this inquirer has been making, is prepared as follows:

For 100 lb. lots use

- 25 lbs. solid fresh apples, peeled and cored
- 30 lbs. good brown sugar
- 20 lbs. seedless raisins
- 8 lbs. washed and picked currants
- 10 lbs. lean beef cooked and free of sinew
- 5 lbs. beef suet, defibrinated
- ¼ lb. fine salt
- ¼ lb. mace
- ¼ lb. cinnamon
- 1¼ lbs. lemon peel and the juice of the lemons

Chop fine and mix well with one pint of brandy and sweet cider sufficient to make the mass of the desired consistency.

In the mixing process add the apples gradually, then some cider; then the sugar, raisins, currants, meat and salt, spices, suet, brandy and more cider.

The difficulty with this product "working" is usually the result of insufficient use of spirits in its manufacture or the thorough saturation of the product with the alcoholic liquids. The product should be thoroughly permeated with this material or the keeping quality will be impaired.

Hardening Oils for Lard

Packers located in territory where vegetable oils are available for making compound lard are not always familiar with methods of using these oils in lard making. A Southern packer asks these questions:

Editor The National Provisioner:

In connection with our packinghouse operations we are interested in hardening of fats and oils for lard and compound purposes. We should appreciate information from you on commercial methods of

- (1)—Generating hydrogen gas.
- (2)—How this hydrogen gas is used in hardening prime summer white deodorized cottonseed oil.

Hydrogen gas in pure form is generated by the electrolytic dis-association of water by passing a direct current through an especially built cell containing water with a considerable amount of dissolved caustic soda. The hydrogen passes off on the anode, while the oxygen passes off on the cathode.

Other means of producing pure

hydrogen is from water gas, and some local producers now have a very efficient water gas production machine lately introduced from Germany. It is most important that the hydrogen used be pure when hydrogenating cottonseed oil. It must also be dry.

Cottonseed oil is cleaned, dried and heated to about 320 degrees F. while vigorously stirred in combination with kieselguhr (diatomaceous earth), and a catalyst consisting of nickel oxide prepared by reducing the organic salts of nickel. Hydrogen gas is then introduced in a closed vessel, and is absorbed rapidly by the oil, whereby the unsaturated fatty acids are changed to saturated fatty acids, which means that the oil becomes stearine. The degree of saturation depends upon the amount of hydrogen which the oil is allowed to absorb. Complete practical saturation to 62 degrees centigrade titre, or higher, is possible.

This hardened stearine is then filtered clear of the kieselguhr and catalyst, and may be used with about 10 times its weight of ordinary cottonseed oil to produce a lard substitute or compound.

This subject is discussed in greater detail in a series of articles shortly to appear in the pages of THE NATIONAL PROVISIONER on the subject of "Refining Vegetable Oils and Manufacture of Compound Lard." These articles will be written for the layman and will cover the subject in full detail.

Do you use this page to get your questions answered?

Temperatures!

Do you watch them

In the hog scalding vat?

" " rendering kettle?

" " lard tank?

" " ham boiling vat?

" " sausage kitchen?

" " smoke house?

" " meat cooler?

" " tank room?

Or in a dozen other places in your plant?

If you do not, you are losing money every day.

Reprints of articles on Temperature Control in the Meat Plant which ran in THE NATIONAL PROVISIONER may be had by subscribers by filling out and sending in the following coupon, together with 5c in stamps.

THE NATIONAL PROVISIONER,
Old Colony Bldg., Chicago.
Please send me reprints on Temperature Control in the Meat Plant.

Name

Address

City

Enclosed find a 5c stamp.

PACKINGHOUSE CLEANING.

(Continued from page 26.)

therefore they must be free from animal fat before they are re-used. When cleaned in a 48-inch wash wheel, one pound of the cleansing material per day, at a temperature of 160° to 180° F., run for 10 to 15 minutes, does excellent work. After the cleaning the sticks have a natural wood color.

They may also be cleaned in a solution of one-half to one ounce per gallon, at 160° to 180° F., in a tank. One pound of this material often replaces 10 to 25 pounds of soda ash or caustic soda per day, and always betters the quality of cleaning.

Cleaning Hog Trolleys.

The regular cleaning of hog trolleys is essential in order to prevent them from rusting, and also to prevent rust and oil from dropping off on the meat. Badly rusted hog trolleys present a double cleaning problem—first to remove all oil, and second to remove rust.

The oil may be removed in a tank solution of certain cleaning materials. 4 ounces per gallon, in 10 to 15 minutes at 180° F. to 212° F. The rust may be removed by a high pressure stream of cold water on trolley while it is hot, as it comes from the tank. The solution breaks down the binder which holds the rust, and the rust is then free to be removed by pressure, combined with the sudden contraction of the pores of the metal.

For daily cleaning after rust has been removed, the same cleaning solution is used, but proportionately less time is required. Trolleys dipped in paraffin oil while hot as they come out of the cleaning solution retain a light film of oil and thereby eliminate the danger of oil dripping off on the meat.

A steam coil in this tank lengthens the life of the cleaning solution, and either an agitation shield or air agitation assists in cleaning.

Viscera Tables, Offal Pans and Meat Specialty Equipment.

A combination of animal fat, dried-on blood and paraffin oil adheres to viscera tables, offal meat pans and meat specialty equipment. The dried-on blood is the most difficult to remove.

First of all, and of most importance, this equipment must be rinsed daily with cold water. Hot water will set blood on the metal, making its removal most difficult. When dried-on blood adheres to the metal, the usual method of removing it is to scour with steel wool and paraffin oil. This method is slow and laborious.

The cleansing material in 1 to 2 ounces per gallon of hot water, brushed on this equipment and allowed to soak for 5 to 10 minutes, loosens the dried-on blood so that it may be removed by

two or three full-arm strokes with steel wool soaked with same solution.

Offal pans may be cleaned quickly by soaking for 5 minutes in a solution of 1 ounce per gallon at 100° to 120° F., then wiped with steel wool and rinsed.

A portable tank truck moved along the racks assists in handling these pans. As much as ten days' labor per month has been saved in one plant in cleaning these pans. A proportionate saving in time of cleaning other equipment with dried-on blood has been effected.

Pans and racks in the meat specialty department sometimes become coated with a salt deposit, which is still more difficult to remove on account of being insoluble. The best method known to remove this deposit is to brush with a stiff wire brush after cleaning in the Oakite solution, and then to rinse.

General Meat Plant Cleaning.

Cutting tables, floors, vats and trucks are thoroughly cleaned with this cleansing material made up in barrels at 2½ pounds to 50 gallons of hot water. These barrels are conveniently located, the solution is drawn in buckets as required, scrubbed over the surface with brooms and brushes, and then rinsed with a hot water hose. Conveyors may be cleaned while in motion in two revolutions, the workmen remaining stationary and applying the solution with a broom on the first revolution, then scrubbing on the second revolution.

Laundry Cleaning.

Ham cloths, frocks, overalls and filter press cloths are all saturated with animal fat and some contain blood. The general formula to follow in the laundry is to use the cleanser in the same manner as used in a commercial laundry for washing overalls. This formula should be altered in the case of blood in the clothes and should be preceded by a 10 to 15 minute cold bleed with this cleaning material.

In order to pass rigid United States government inspection, cloths which come in direct contact with meat products must not only be free from animal fat, but also free from alkali.

Free rinsing is assured by the presence of the cleaning material. A

formula which will lengthen the life of fabric must be, and usually is, adopted.

Interior of Lard Tank Cars.

All interior surfaces of a lard tank car must be free from rust, lard and filth before refilling, and must stand the test of wiping with a white cloth without showing any sign of dirt.

The cleaning of these cars has been done in much the same manner ever since the first car was cleaned. Some of the cars cleaned in warm weather, and a few cars which might be called easy to clean have been wiped out with rags until they stand the test of inspection.

This dry wiping-out operation is slow and laborious, on account of the semi-plastic condition of the lard, and on parts which are rusted considerable rubbing is necessary. The cost of cleaning by this method is 6 to 16 man hours at 50c per hour, or \$3.00 to \$8.00.

Other cars termed "harder to clean" are done in this manner. About 2,000 gallons of water and from 100 to 200 pounds caustic soda or soda ash is placed in the car, and boiled with live steam for 8 to 12 hours. The solution is then drained out and the car is wiped dry.

To arrive at the actual steam cost of this method, measure the quantity of water condensed by the live steam during the boil. This amount usually varies from 1,000 to 2,000 gallons, or 8,333 to 16,666 pounds of condensed steam, which cost is 50c per 1,000 pounds, or \$4.16 to \$8.32. Cost of labor, for preparing solution and wiping, 6 to 10 man hours at 50c per hour, is \$3.00 to \$5.00. Cost of 100 to 200 pounds of caustic soda or soda ash, 2c per pound, is \$2.00 to \$4.00. Total cost varies from \$9.16 to \$17.32.

The method found most economical is to spray on a solution of special cleaning material, 6 to 8 ounces per gallon, by means of either an air gun or a steam siphon. The car is washed in much the same manner used in sponging an automobile, holding the spray gun in one hand and washing with a cloth in the other hand. Lard and rust are quickly removed by full

arm strokes. The drain valve is kept open to eliminate this refuse.

The quantity of solution necessary is the smallest amount which can be siphoned and re-siphoned by the gun, and when the car is not level the intake to the gun is placed at the lowest point; 10 to 15 gallons of solution is usually sufficient. The procedure is to squeegee all loose lard from the car, close drain valve, clean as above, squeegee all solution from the car, and then wipe dry.

Cost of labor, 4 to 8 man hours, at 50c, is \$2.00 to \$4.00. Cost of 5 to 7½ pounds of cleansing material, 65c to 97c. Cost of steam or air consumed is 20c to 30c. Total cost by this method, \$2.85 to \$5.27. Savings per car over both former methods, 15 cents to \$12.15.

The air gun should be used in the summer months, but the steam siphon may work to best advantage in colder weather.

Cleansing Before Tinning.

The proper cleaning of equipment before tinning, or retinning, is an important operation, yet little attention is given to this department of a meat packing plant, and it therefore offers a field for rendering valuable service. Improper cleaning of metals before tinning increases the quantity of acid used in pickling, the pickling operation is slower, and more frequent re-tinning follows.

Preparation of metal before tinning and the tinning operation:

1. Clean in a solution of the cleanser at 180° to 212° F., until all grease is removed and no water break shows. This tank should be heated with a steam coil.
2. Hot water rinse.
3. Pickle in 1 gallon muriatic acid to 9 gallons of water, until all scale and rust have been removed. To speed production and pickle more thoroughly, heat acid with lead steam coil to 140° F.
4. Dip in and out of cut acid. Cut acid, muriatic acid, with as much zinc dissolved as it will take up.
5. Place in molten tin bath. Run tin bath at 635° F., if pure tin, and lower, if part lead. Bath should be cleaned several times daily by stirring in a little sal ammoniac.
6. Take out and shake off loose tin.
7. Immerse slowly in kerosene oil to set the tin.
8. While still hot coming out of kerosene oil, dip in cleaning solution to remove kerosene oil.

Other cleaning problems of the meat packing industry wherein such cleaning materials have been used effectively are for calf spray, washing tripe, cleaning hogs' hair, cleaning the interior and exterior of refrigeration cars, automotive equipment, and for dishwashing and general cleaning in the cafeteria.



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Provision and Lard Markets

WEEKLY REVIEW

Hog Run Larger—Hogs Weak—Cash Trade Fair—Stocks Decreasing—Future Markets Irregular—Undertone Heavy—Support Limited.

The market for hog products the past week backed and filled in an irregular fashion, with a mixed commission house trade and influenced by further liquidation, particularly in lard futures by commission houses. This latter was credited in part to foreign account. Hedging pressure by smaller packers was in evidence, but scattered support and realizing served to limit the breaks.

Reports were current that one of the larger packers was supporting the nearby lard deliveries, but the lard market again felt the influence of an increase in the western hog run and a lower hog market. While the volume of cash trade was reported fair and the Chicago stocks of lard decreasing, the decline in stocks the first half of November was not as large as generally expected.

Speculative sentiment continued greatly divided as the indications pointed to a continued liberal run of hogs to market. The outlook was for a moderate foreign trade. This served to keep sentiment bearish in some directions.

Outside interest in futures, as a whole, was not as large as of late. This made for a condition where the technical position in the pit had an effect at times. The advance in levels of corn, it was feared, would serve to induce freer marketings of hogs, but with a large corn supply in the country, generally active feeding operations are expected, particularly with a spell of cold dry weather which is needed for conditioning the new corn following the recent wet spells.

Lard Stocks Decrease.

The developments in cotton oil had little or no influence on lard, although some in the provision trade argue that pure lard at the present levels is comparatively reasonable compared with compound.

The Chicago lard stocks during the first half of November decreased 9,681,000 lbs., totaling 31,937,000 lbs. compared with 24,478,000 lbs. the same time a year ago. The cold storage holdings of lard at the beginning of the month were officially placed at 82,432,000 lbs. compared with 72,121,000 lbs. the same time last year, and a five year November 1 average of 49,733,000 lbs.

The cold storage holdings of meats at the beginning of November were about average, totaling 545,232,000 lbs. compared with 563,228,000 lbs. a year ago, and a five year November 1 average of 547,252,000 lbs.

The total receipts of hogs at 67 markets during October were 3,664,094, an increase of 20.6 per cent or 624,903 head compared with the same month last year. The total slaughter during October was 2,308,568, an increase of 22.6

per cent or 425,338 compared with October, 1927.

Hog Prices Lower.

The average price of hogs at Chicago at the beginning of the week was 9.05c compared with 9.05c a week ago and 8.65c a year ago. The average during the week, however, dropped to 8.80c. The average weight of hogs at Chicago last week was 237 lbs. against 239 lbs. the previous week and 224 lbs. a year ago.

Exports of hog products for week ended November 17, follow:

	Pork, Bris.	Lard, Lbs.	Meats, Lbs.
Liverpool	583,000	1,215,000	
London	1,803,000	1,787,000	
Glasgow	158,000	563,000	
Bristol	386,000		
Other English ports	1,639,000	116,000	
Antwerp	432,000	70,000	
Germany	5,149,000	122,000	
Holland	1,099,000	8,000	
France	187,000		
Other Con. ports	80	400,000	
Elsewhere	155	972,000	
Total	235	13,842,000	4,281,000

PORK—The market was quiet and steady in the East, with mess New York quoted at \$32.50; family, \$34.00; fat backs, \$25.00@28.00. At Chicago, mess was quotable at \$28.00.

LARD—The market was irregular with trade moderate. At New York, prime western was quoted at 12.30@12.40c; middle western, 12.15@12.25c; city, 11½c; refined continent, 13c; South America, 13½c; Brazil kegs, 14½c; compound, car lots, 11½@12c; less than cars, 12@12½c.

At Chicago, regular lard in round lots was quoted 5c under December; loose lard, 10c under December; leaf lard, 50c under December.

BEEF—Demand was fair and the market was firm. Mess at New York quoted at \$26.00; packet, \$28.00@30.00; family, \$32.00@34.00; extra India mess, \$44.00@46.00; No. 1 canned corned beef, \$3.10; No. 2, 6 lbs. South America, \$16.75; pickled tongues, \$75.00@80.00 per barrel.

See page 41 for later markets.

EUROPEAN PROVISION CABLES.

The market at Hamburg remains about the same, according to cable advices to the U. S. Department of Commerce. Receipts of lard for the week were 1,847 metric tons. Arrivals of hogs at 20 of Germany's most important markets were 91,000 at a top Berlin price of 18.16c a pound, compared with 126,000, at 15.14c a pound, for the same week last year.

The Rotterdam market was slightly firmer, with demand fair because of low prices.

The market at Liverpool was rather quiet.

The total of pigs bought in Ireland for bacon curing was 31,000 for the week compared with 25,000 for the same period last year.

The estimated slaughter of Danish hogs for the week ending November 16 was 76,000.

BRITISH PROVISION CABLE

(Special Cable to The National Provisioner.)

Liverpool, November 23, 1928.

General provision market dull, with very little activity. However, demand improving on A. C. hams for Christmas trade. Picnics and square shoulders, no demand; lard very poor.

Today's prices are as follows: Liverpool shoulders, square, 76s; hams, American cut, 107s; hams, long cut, 108s; Cumberland cut, 80s; short backs, 90s; bellies, clear, 82s; spot lard, 62s 6d.

PORK PRODUCTS EXPORTS.

Exports of pork products from the principal ports of the United States during the week ended Nov. 17:

	Week-ended to Jan. 1, '28, Nov. 17, Nov. 19, Nov. 10, Nov. 17, 1928, 1927, 1928, 1928, M lbs. M lbs. M lbs. M lbs.			
Total	940	942	854	110,943
To Belgium	7			851
United Kingdom	800	873	800	92,697
Other Europe	34	5	1,747	
Cuba	16	20	20	6,542
Other countries	18	15	29	9,306

BACON, INCLUDING CUMBERLAND

Total	2,077	984	757	109,278
To Germany	55	20	27	7,267
United Kingdom	1,461	882	497	44,652
Other Europe	462	80	210	34,997
Cuba	2	15	15	15,223
Other countries	99		8	7,139

LARD.

Total	10,999	9,877	16,716	639,617
To Germany	2,953	2,845	5,379	150,465
Netherlands	1,402	572	1,656	31,211
United Kingdom	2,964	3,864	4,990	203,255
Other Europe	1,787	712	2,403	74,205
Cuba	1,072	863	1,330	70,915
Other countries	1,181	1,921	958	100,626

PICKLED PORK.

Total	205	195	329	28,983
To United Kingdom	128			5,675
Other Europe	16	8	12	1,397
Canada	47	163	192	6,600
Other countries	14	24	125	15,302

TOTAL EXPORTS BY PORTS.

	Week ended Nov. 17, 1928. Hams and shoulders, Bacon, Lard, Pickled M lbs. M lbs. M lbs. M lbs.			
Total	940	2,077	10,999	205
Boston	102	19		7
Detroit	582	403	1,837	51
Port Huron	220	787		117
Key West	16		1,018	7
New Orleans	13	6	1,235	7
New York	7	802	7,120	16
Philadelphia			289	

DESTINATION OF EXPORTS.

	Hams and shoulders, Bacon, M lbs. M lbs.	
Exported to:		
United Kingdom	890	1,461
Liverpool	396	600
London	227	68
Glasgow	90	
Other United Kingdom	172	791
Exported to:		
Germany (total)	2,953	
Hamburg	2,953	
Other Germany		

DANISH BACON EXPORTS.

Bacon exports from Denmark for the week ended November 17, 1928, were 4,990 metric tons, according to cable advices to the U. S. Department of Commerce, all of which went to England.

Meat Production and Consumption Statistics

Meat and livestock production and consumption figures for August, 1928, have been compiled by the U. S. Bureau of Agricultural Economics, and announced with comparisons as follows:

CATTLE, CALVES, BEEF, AND VEAL									
	Aug. average ¹	Aug. 1927	Aug. 1928	Total or average, January-August 3-yr. av. ¹	1927	1928			
Inspected slaughter:									
Cattle	820,076	887,858	716,567	6,222,271	6,154,494	5,472,924			
Calves	402,484	389,309	368,799	3,457,682	3,319,548	3,204,218			
Carcasses condemned:									
Cattle	6,150	5,563	4,933	55,681	46,713	39,804			
Calves	580	558	466	7,487	6,685	6,830			
Average live wt.:									
Cattle, lbs.	947.51	945.13	942.05	960.38	951.14	949.88			
Calves, lbs.	197.42	200.57	202.21	169.90	170.76	170.24			
Average dressed wt.:									
Cattle, lbs.	506.39	506.63	501.52	520.30	516.88	514.86			
Calves, lbs.	112.21	112.99	111.74	98.97	99.74	95.76			
Total dr. wt. (carcasses, not incl. condemned):									
Beef, lbs.	412,172,357	421,665,616	356,898,684	3,206,731,506	3,155,664,425	2,796,704,741			
Veal, lbs.	45,071,880	43,931,755	41,157,529	340,055,851	329,080,772	304,494,203			
Storage:									
Beginning of month—									
Fresh beef, lbs.	23,010,000	18,552,000	18,896,000	52,983,000	45,204,000	34,043,000			
Cured beef, lb.	20,804,000	17,170,000	18,546,000	25,096,000	24,062,000	18,168,000			
End of month—									
Fresh beef, lbs.	20,477,000	17,241,000	17,603,000	45,279,000	38,315,000	29,372,000			
Cured beef, lbs.	19,642,000	16,205,000	13,462,000	24,711,000	22,522,000	17,104,000			
Exports: ²									
Fresh beef and veal, lbs.	224,094	133,286	145,063	1,849,732	1,218,388	1,577,559			
Cured beef, lbs.	1,757,779	1,577,456	1,123,420	12,501,104	11,101,583	6,702,486			
Canned beef, lbs.	178,086	198,274	155,372	1,816,649	2,102,885	1,519,699			
Oleo oil and stearin, lbs.	7,214,905	6,259,888	5,829,981	68,688,885	68,034,674	45,912,128			
Tallow, lbs.	987,454	398,900	455,525	7,911,831	4,520,539	2,485,421			
Imports: ³									
Fresh beef and veal, lbs.	2,525,348	4,526,830	4,100,757	13,239,944	18,550,872	26,529,817			
Beef and veal, pickled or cured, lbs.			1,352,710			5,632,641			
Beef canned, lbs.	2,380,580	3,108,767	4,049,257	16,826,423	25,800,709	34,619,156			
Receipts, cattle and calves ⁴	2,102,159	2,065,242	1,828,765	14,459,958	14,103,240	13,272,414			
Cattle on farms Jan. 1...									
Price per 100 pounds:		56,872,000 ¹	55,036,000						
Cattle, av. cost for sl.	11.41	12.43	15.27	10.89	11.52	14.43			
Calves, av. cost for sl.	12.78	13.95	15.48	11.22	12.05	13.25			
At Chicago—									
Cattle, good steers...	17.67	19.50	23.86	16.46	17.68	21.28			
Veal calves...	19.99	21.39	24.37	19.20	20.18	21.59			
At eastern markets—									
Beef carcasses, good	7.70	8.91	11.15	7.85	8.54	10.85			
Veal carcasses, good	10.02	11.07	12.91	9.80	10.57	12.23			
HOGS, PORK, AND PORK PRODUCTS.									
Inspected slaughter	2,778,778	3,049,873	2,545,335	28,521,796	29,573,911	33,339,812			
Carcasses condemned	12,122	11,976	9,635	104,431	101,718	99,318			
Av. live wt., lbs.	252.86	253.81	243.27	236.47	238.58	232.10			
Av. dressed wt., lbs.	192.77	191.12	184.05	180.98	183.13	175.46			
Total dr. wt. (carcasses, not incl. condemned), lbs.	538,890,019	580,006,097	466,095,585	5,108,737,514	5,384,083,979	5,810,770,599			
Lard per 100 lbs. live wt., lbs.	15.17	15.20	14.98	15.93	15.81	15.77			
Storage:									
Beginning of month—									
Fresh pork, lbs.	159,882,000	214,607,000	245,714,000	159,774,000	183,915,000	248,274,000			
Cured pork, lbs.	537,845,000	626,064,000	573,471,000	525,445,000	524,280,000	586,389,000			
Lard, lbs.	159,544,000	179,136,000	204,939,000	109,979,000	105,348,000	150,379,000			
End of month—									
Fresh pork, lbs.	131,381,000	181,072,000	173,617,000	164,318,000	194,342,000	256,769,000			
Cured pork, lbs.	526,382,000	585,346,000	508,398,000	539,413,000	558,000,000	597,717,000			
Lard, lbs.	144,325,000	167,018,000	177,888,000	121,610,000	117,976,000	165,758,000			
Exports: ²									
Fresh pork, lbs.	610,375	464,725	862,306	9,501,457	4,818,877	8,153,067			
Cured pork, lbs.	28,546,676	19,918,912	28,388,000	209,292,800	183,636,347	213,142,306			
Canned pork, lbs.	536,657	654,729	389,075	4,341,746	5,182,134	6,182,218			
Sausage, lbs.	647,642	568,899	363,761	6,701,793	6,769,507	3,703,158			
Lard, lbs.	51,659,673	51,918,517	52,284,125	484,788,507	472,872,281	518,108,721			
Imports: ³ Fresh pork, lbs.	708,714	489,671	952,121	6,229,502	9,424,891	4,543,424			
Receipts of hogs	2,798,209	3,041,448	2,522,886	27,911,286	27,931,413	31,411,883			
Hogs on farms Jan. 1...		54,408,000	58,909,000						
Price per 100 pounds:									
Av. cost for slaughter...	11.35	9.24	11.42	11.71	10.29	9.32			
Live hogs, med. wt.	12.12	10.14	11.86	12.04	10.62	9.59			
At Chicago—									
Fresh pork loins, 10-15 lbs.	25.27	25.48	27.28	23.08	21.60	19.61			
Shoulders, skinned...	18.26	15.45	20.00	17.81	16.52	14.66			
Picnics, 6-8 lbs.	17.10	14.62	16.00	16.37	15.38	13.85			
Butts, Boston style...	22.28	18.12	24.41	21.36	19.56	17.96			
Bacon, breakfast...	29.23	23.30	23.80	27.91	25.40	22.13			
Hams, smoked...	28.05	22.50	25.00	26.91	24.76	20.05			
Lard, hardwood tubs...	16.26	13.56	14.24	15.97	13.87	13.15			
SHEEP, LAMB, AND MUTTON.									
Inspected slaughter	1,067,409	1,168,404	1,196,112	8,223,121	8,338,874	8,529,899			
Carcasses condemned	1,411	1,552	1,450	8,790	9,553	8,333			
Av. live wt., lbs.	78.00	79.28	78.19	81.59	81.25	82.38			
Av. dressed wt., lbs.	37.09	38.45	37.37	39.00	38.80	39.07			
Total dr. wt. (carcasses, not incl. condemned), lbs.	41,331,572	44,865,450	44,525,053	320,176,144	323,128,724	332,580,465			
Storage, fresh lamb and mutton:									
Beginning of month, lbs.	1,440,000	1,161,000	1,822,000	2,361,000	2,701,000	2,870,000			
End of month, lbs.	1,523,000	1,302,000	1,691,000	2,162,000	2,294,000	2,530,000			
Exports, fr. carcasses, lbs.	187,273	190,632	243,404	1,032,363	822,404	927,243			
Imports, fr. carcasses, lbs.	132,355	276,895	29,880	887,708	895,957	2,264,116			
Receipts of sheep	2,183,508	2,209,289	2,862,334	13,009,939	13,998,346	14,611,057			
Sheep on farms Jan. 1...		41,846,000	44,545,000						
Price per 100 pounds:									
Av. cost for slaughter...	12.98	12.73	13.06	13.63	13.39	14.23			
At Chicago—									
Lambs, 84 lbs. down, good and choice...	13.84	13.49	14.50	14.47	14.07	15.58			
Sheep, med. to choice	6.00	5.47	6.71	7.87	7.44	7.91			
At eastern markets—									
Lambs, good grade...	26.28	25.63	26.68	26.73	27.23	27.61			
Mutton, good grade...	14.91	15.70	15.49	16.12	16.36	16.02			

¹ 1925, 1926, and 1927. ² Including reexports. ³ Not reported prior to Jan. 1, 1928. ⁴ Public stockyards.

CASINGS IMPORTS AND EXPORTS

Imports and exports of casings into and from the United States during August, 1928, are given by the U. S. Department of Commerce as follows:

IMPORTS.				
Countries:	Sheep, Lamb and Goat	Other ¹		
	Lbs.	Value.	Lbs.	Value.
Denmark	4,812	\$ 9,785	5,552	\$ 1,530
France	6,652	9,637	5,645	10,750
Germany	302	121	60,248	17,622
Italy			1,007	271
Netherlands			5,287	2,708
Poland & Danzig				
Soviet Russia in				
Europe	52,024	199,296		
Spain	4,500	5,758		
United Kingdom	15,174	23,782	28,296	8,380
Canada	43,128	40,095	187,086	33,740
Mexico	2,312	2,255		
Argentina	22,131	30,800	534,305	188,000
Brazil			8,074	3,917
Chile		1,988		
Uruguay			53,052	16,338
British India	7,110	10,387	1,264	1,630
China	5,802	7,978	38,449	32,900
Java & Madura				
Iraq	20,233	44,091		
Persia	640	902	2,000	5,807
Syria	12,214	44,014		
Turkey	9,122	20,676	6,849	
Australia	101,807	56,802	41,006	12,900
New Zealand	62,482	77,212		
Algeria and Tunisia	175	40		
Morocco	1,800	2,095	4,000	6,307
Total	374,408	\$588,645	983,180	\$353,134

¹ Includes hog casings imported from China, Russia, etc.

EXPORTS.				
Countries:	Hog Casings.		Beef Casings.	
	Lbs.	Value.	Lbs.	Value.
Austria			17,873	\$ 2,332
Belgium	34,146	\$ 6,602	55,649	8,548
Denmark			15,294	2,846
Finland			14,523	3,712
France	6,856	1,521	37,987	9,479
Germany	269,030	31,805	726,514	114,178
Italy	23,515	3,334		
Netherlands	22,179	3,604	105,233	19,400
Norway		327		
Poland & Danzig			34,993	3,781
Spain	146,353	32,124	140,936	16,357
Sweden	4,960	2,250	16,124	3,894
Switzerland	18,923	3,525	32,505	7,583
United Kingdom	323,405	115,354	28,616	5,743
Canada	2,800	2,250	32,910	7,231
Mexico			1,000	79
Cuba			699	97
Bolivia	325	253		
Java & Madura	392	160	750	
Philippines		825		
Australia	64,708	46,875		
New Zealand	23,524	15,068		
South Africa	14,263	3,259		

EXPORTS.

ings into
s during
U. S. De-
lows:

Other*	Value.
532	\$ 1,559
645	10,799
248	17,522
007	571
287	2,776
.....
296	8,299
086	\$2,749
.....
305	188,609
074	3,017
.....
264	16,259
264	1,629
449	32,969
.....
000	5,307
.....
840	14,355
066	12,091
.....
000	6,207
.....
180	\$355,191
.....
from China,

ee Castings.	Value.
873	\$ 2,532
649	8,548
264	2,485
523	3,712
087	9,499
514	114,178
.....
233	19,499
.....
903	3,781
856	10,357
124	8,254
506	7,880
616	5,743
910	7,281
000	70
699	97
.....
750	98
.....
.....
486	\$204,428

ere as fol-
os.; value,
s.; value,
os.; value,
ue, \$300,
ue, \$557,
\$16,115,
12. Cuba,
800 lbs.,
os.; value,
s.; value,
s.; value,

YORK.

Y products
York for
Amount.
918
51,805 lbs.
1,628 lbs.
21,489 lbs.
4,509 lbs.
1,027 lbs.
33,535 lbs.
2,254 lbs.
2,439 lbs.
3,313 lbs.
19,144 lbs.

PORTS.

York, No-
21, 1928,
; grease,
0 lbs.

Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—A rather moderate trade but a strong market continued to feature tallow at New York. While the official market for extra was called 9½c f.o.b. last sale, it was plainly evident that little or nothing could be bought at that figure. The indications were that extra would bring 9½c f.o.b. on any fair-sized or round lot offerings. Supplies on the market were very limited, and although the run of cattle has been better of late, those in close touch with the tallow situation stated that producers are closely sold up. This lead to the belief that there are many unfilled holes as yet.

The firmness in competitive quarters was also a factor, and while consumers were reluctant in paying advances, the trade in general was not anticipating any lower prices, particularly for the immediate future.

At New York, special was quoted at 9½c; extra, 9½c; edible, 10½c. At Chicago, the market was steady to a shade stronger on tallow, with demand improving and offerings light, both at Chicago and outside points. Sellers were firm in their ideas. At Chicago, edible was quoted at 9½c; fancy, 9½c; prime packer, 9½c; No. 1, 9c; No. 2, 7½c.

There was no auction tallow market at London this week. At Liverpool, Australian tallow was unchanged, with fine quoted at 45s 9d and good mixed at 40s 9d.

STEARINE—The market was quiet but was firm, with offerings limited and demand slightly better. Some sales of oleo, New York, were reported at 11c. The market was quoted at that figure. At Chicago, the market was quiet and steady, with oleo quoted at 11c.

OLEO OIL—The market was quiet and steady, with extra New York quoted at 11½c; medium, 10½c; lower grades, 10½c. At Chicago, the market was quiet and about steady, with extra quoted at 11c.

See page 41 for later markets.

LARD OIL—Demand was fair to slow and the market easier. Edible, New York was quoted at 16c; extra winter, 14c; extra, 13½c; extra No. 1, 12½c; No. 1, 12½c; No. 2, 12½c.

NEATSFOOT OIL—Demand was moderate and of a routine character, with the tone about steady. At New York, pure was quoted at 15½c; extra, 13½c; No. 1, 12½c; and cold test, 19c.

GREASES—A rather good demand prevailed in the grease market, and the situation was somewhat stronger, with offerings moderate and well held. Consumers were forced to meet the advance when needing supplies. A well sold-up position on the part of producers and strength in tallow served to make for the strength in the grease markets.

At New York, sales of superior house were reported at 9c delivered, with the market for that grade later quoted at 8½c delivered. Choice yellow was

quoted at 8½c; A. white, 8½c; B. white, 8½c; choice white, 10½c.

At Chicago, a steady to strong market prevailed in greases, with offerings of choice white very firmly held and inquiry good. Medium and low grade stock was moderately active. Sales of choice white at 9½c, f.o.b. Chicago for prompt shipment, were reported. At Chicago, brown was quoted 7½c; yellow, 8½c; B. white, 8½c; A. White, 8½c; choice white, 9½c.

By-Products Markets

Chicago, Nov. 22, 1928.

Blood.

Blood market is stronger, last sales being made at \$5.10 f.o.b. Chicago. Demand continues active, particularly in the West.

Unit Ammonia.

Ground and unground.....\$5.10@3.15

Digester Hog Tankage Materials.

Demand for digester tankage continues good with high-grade ground on the basis of \$5.15 to \$5.35 & 10c, Chicago. General trend of prices is slightly stronger.

Unit Ammonia.

Ground, 11½ to 12% ammonia.....\$5.15@5.35 & 10
Unground, 11½ to 12% ammonia.....4.75@5.00 & 10
Ground, 6 to 8% ammonia.....4.50@4.75 & 10
Unground, 6 to 8% ammonia.....4.25@4.50 & 10

Fertilizer Materials.

Considerable trading in 10 per cent high-grade ground fertilizer tankage was reported this week at \$4.00 to \$4.10 Chicago, prompt and futures. Revived interest has caused good tonnage bookings. No trading in hoof meal.

Unit Ammonia.

High grd., ground, 10% am....\$ 3.90@ 4.10 & 10
Lower grd., and ungr., 6-9% am. 3.90@ 4.00 & 10
Hoof meal.....3.75@ 4.10
Bone tankage, low grd., per ton 24.00@25.00
Liquid stick.....4.00@ 4.25

Bone Meals.

Bone meal prices reflect a slightly stronger sentiment, although trading is at present light.

Per Ton.

Raw bone meal.....\$50.00@55.00
Steam, ground.....26.00@29.00
Steam, unground.....26.00@28.00

Cracklings.

Market for cracklings continues easy, with unground expeller available at \$1.15 per unit of protein, Chicago. Views of buyers in general are below this figure.

Per Ton.

Hard pressed and exp. unground, per unit, protein.....\$ 1.05@ 1.15
Soft prod. pork, ac. grease & quality 85.00@90.00
Soft prod. beef, ac. grease & quality 50.00@55.00

Gelatine and Glue Stocks.

The manufacturers bid \$40.00 Chicago for packer bones. Buyers for grinding purposes appear little interested, and market is still quiet.

Per Ton.

Kip and calf stock.....@40.00
Hide trimmings.....@35.00
Horn piths.....@40.00
Cattle jaws, skulls and knuckles.....40.00@42.00
Sinews, pizzles and hide trimmings.....31.00@35.00
Pig skin scraps and trim., per lb.....@5c

Horns, Bones and Hoofs.

Demand for cattle hoofs shows no let-up with buyers bidding \$45.00 Chicago. Manufacturing shin bones are quiet at \$40.00 to \$42.00 per ton.

Per Ton.

Horns, according to grade.....\$50.00@100.00
Mfg. shin bones.....55.00@110.00
Cattle hoofs.....45.00@ 46.00
Junk bones.....27.00@ 28.00

(Note—Forecasting prices are for mixed carloads of unassorted materials, indicated above.)

Animal Hair.

Most large productions of coil dried and processed winter hog hair are sold up. Buyers also are fairly comfortably situated. Market today is firm.

Coil and field dried.....2 @ 3½c
Processed grey, per lb.....4 @ 6½c
Cattle switches, each.....4½ @ 5½c

*According to count.

EASTERN FERTILIZER MARKET.

(Special Report to The National Provisioner.)

New York, Nov. 22, 1928.

Both ground and crushed tankage sold at \$4.65 & 10c, f. o. b. New York, for December shipment. Offerings are limited for either prompt or future shipment.

Ground dried blood sold at \$4.80 f.o.b. New York, prompt shipment, with more offered at this figure. South American sold at \$4.90 and \$4.85 c.i.f. but buyers are none too plentiful just now for this material.

Fish scrap is higher in price again, with most producers sold out for the season. Foreign fish guano is held at \$5.15 & 10c c.i.f. U. S. ports.

Cracklings have been weak, with sales made here at from \$1.00 to \$1.10, basis f.o.b. New York, for immediate delivery. With the accumulated stocks well cleaned up, better prices may be looked for now, and in fact the demand the past day or two has improved.

RUSSIAN MARGARINE PLANT.

The Russian oils and fats industry, according to cabled reports to the U. S. Department of Commerce, is planning the erection of a margarine factory in Moscow, with a projected capacity of 20 tons per seven-hour labor shift. The new plant is to be constructed on a site adjoining the cold storage plant now being built by the Soviet government.

THE KENTUCKY CHEMICAL MFG. CO., Inc.

COVINGTON, KY. Opposite Cincinnati, Ohio

Buyers of Beef and Pork Cracklings

Both Soft and Hard Pressed

COTTON OIL SITUATION.

An analysis of the cottonseed oil situation for the months of August, September and October, 1928, with comparisons for last season, based on federal census reports, has been prepared by Aspegren & Co. It is as follows:

MOVEMENT OF COTTONSEED AT CRUDE OIL MILLS.

	Tons received.	
	1928-29.	1927-28.
On hd. begin. of season	21,972	89,784
August	169,498	275,505
September	869,732	1,031,414
October	1,319,076	1,298,288
Total	2,580,284	2,692,991

	Tons crushed.	
	1928-29.	1927-28.
August	73,986	159,856
September	420,682	585,275
October	963,031	869,453
Total	1,397,709	1,608,586

	On hand end of month.	
	1928-29.	1927-28.
	Tons.	Tons.
August	117,484	205,483
September	566,630	651,572
October	1,182,175	1,054,405

	Tons.	
	1928-29.	1927-28.
Estimated seed receipts at crude mills season	4,946,550	4,586,160
On hand beginning of season	21,972	89,784
Total	4,968,522	4,675,944

	Of which is so far	
	1928-29.	1927-28.
crushed	1,397,709	1,608,586
Destroyed at mills	400	400

	Seed on hand	
	1928-29.	1927-28.
Seed still to be received	2,388,238	2,012,953

1,182,175 tons seed on hand at 300 lbs. crude oil per ton is equivalent to 354,652,500 lbs. crude oil, which at 8 per cent refining loss, equals 326,280,300 lbs. refined oil, or 815,701 barrels.

2,388,238 tons seed still to be received at 300 lbs. crude oil per ton, is equivalent to 716,471,400 lbs. crude oil, which at 8 per cent refining loss, equals 650,163,688 lbs. refined oil or 1,647,884 barrels.

MOVEMENT OF CRUDE OIL AT CRUDE OIL MILLS.

	Pounds produced.	
	1928-29.	1927-28.
On hd. begin. of season	13,966,554	5,422,867
August	20,863,435	46,137,477
September	126,583,719	178,960,457
October	280,382,679	268,966,177
Total	441,796,387	499,506,998

	Shipments.	
	1928-29.	1927-28.
August	22,401,237	38,152,971
September	96,672,751	133,561,538
October	242,323,480	229,533,277
Total	361,487,468	401,247,786

	On hand end of month.	
	1928-29.	1927-28.
	Tons.	Tons.
August	12,338,732	13,427,393
September	42,249,720	58,826,312
October	80,308,919	98,259,212

DISTRIBUTION CRUDE OIL HOLDINGS.

	Sept. 30, 1928. Oct. 31, 1928.	
	Lbs.	Lbs.
At mills	42,249,720	80,308,919
At refineries	4,669,739	9,828,971
In transit to refineries and consumers	21,031,975	33,029,155
Total	67,951,434	123,167,045

123,167,045 lbs. crude oil at 8 per cent refining loss, equals 113,313,681 lbs. refined oil, or 283,284 barrels.

CRUSH PER TON.

During October, 903,031 tons seed produced 280,382,679 lbs. crude oil, equivalent to 310.5 lbs. per ton, or 15.5 per cent, compared to 15.6 per cent last year.

Total, 1,397,709 tons seed produced 427,829,533 lbs. crude oil, equivalent to 306.1 lbs. per ton or 15.3 per cent compared to 15.5 per cent last year.

REFINED OIL.

	Pounds produced.	
	1928-29.	1927-28.
On hd. begin. of season	335,993,228	378,612,700
August	19,077,491	33,233,044
September	61,888,959	90,806,086
October	204,255,233	194,676,115
Total	621,814,906	706,347,945

	Delivered Consumers.	
	1928-29.	1927-28.
August	119,450,288	138,910,812
September	138,480,096	146,550,854
October	143,435,910	110,319,695
Total	401,366,294	395,780,861

	On hand end of month.	
	1928-29.	1927-28.
August	236,220,426	272,955,432
September	159,629,289	226,210,664
October	220,448,612	310,567,084

DISTRIBUTION REFINED OIL HOLDINGS.

	Sept. 30, 1928. Oct. 31, 1928.	
	Lbs.	Lbs.
At refineries	147,991,194	209,656,903
At other places	3,809,240	3,303,000
In transit from refin.	7,828,855	7,488,709
Total	159,629,289	220,448,612

AVERAGE REFINING LOSS.

During October, 221,369,632 lbs. crude oil yielded 204,255,233 lbs. refined oil, 7.73 per cent loss compared to 7.11 per cent loss last year.

Total, 310,197,885 lbs. crude oil yielded 285,821,683 lbs. refined oil, 7.86 per cent loss compared to 8.07 per cent loss last year.

SHIPMENTS OF REFINED OIL.

	Export pounds.	
	1928-29.	1927-28.
August	894,022	864,825
September	805,930	708,909
October	Not available	528,163
Total	Not available	2,101,897

	Domestic pounds.	
	1928-29.	1927-28.
August	118,556,266	138,045,487
September	137,074,166	145,841,945
October	Not available	109,791,532
Total	Not available	393,678,964

	Total pounds.	
	1928-29.	1927-28.
August	119,450,288	138,910,812
September	138,480,096	146,550,854
October	143,435,910	110,319,695
Total	401,366,294	395,780,861

REFINED OIL—SUMMARY IN BARRELS OF

	Produced.	
	1928-29.	1927-28.
Old crop stock	839,983	946,532
August	49,194	88,133
September	154,722	249,515
October	510,638	486,690
Total	1,554,537	1,785,870

	Consumed.	
	1928-29.	1927-28.
August	298,026	347,276
September	346,200	306,377
October	358,590	275,799
Total	1,003,416	989,452

	On Hand.	
	1928-29.	1927-28.
August	590,551	682,389
September	399,073	595,527
October	551,121	776,418

	1928-29.	
	1928-29.	1927-28.
Refined oil on hand	551,121	776,418
Seed on hand will produce	815,701	771,274
Crude oil on hand will produce	283,284	331,792
Seed still to be received will produce	1,647,884	1,419,399
Total	3,297,990	3,298,883

Shortening and Oil Prices

Seventeen manufacturers and distributors of shortening, cooking and salad oils have adopted a code of trade practice and a set of rules for enforcing this code, under which each must make public a copy of his complete price list, including all terms and conditions of sale.

All changes in prices, and every concession made in prices, differentials, terms or allowances, must also be reported as made, and all such reports are transmitted to each member of the group, which is organized as the Shortening and Oil Division of the Interstate Cottonseed Crushers' Association.

It is provided in the code that this price information be made available to buyers. This will be done through the columns of THE NATIONAL PROVISIONER, which for more than 25 years has been an official organ of the vegetable oil associations.

A price reporting plan has been adopted, and these reports are made to Secretary Earl S. Haines at Memphis, Tenn., who will transmit full details to the members, while compiling the data for benefit of buyers through publication by THE NATIONAL PROVISIONER each week.

While there is more or less variety in terms and conditions governing sales, the prices reported apply quite uniformly to certain geographical regions, determined by transportation costs. The first table of prices as approved by the group appears in this issue of THE NATIONAL PROVISIONER, and similar price information will appear each week, representing the market as it stands at the time of going to press.

The Shortening and Oil Division of the Interstate Cottonseed Crushers Association reports the following quotation prevailing on November 22nd, 1928:

Shortening—tierce basis.

Northern States, East of Rocky Mts.	.12 @ .12½
Southern States, East of Rocky Mts.	.11½ @ .12
Pacific Coast States	.12½ @ .13½

Salad Oil.

Northern States, East of Rocky Mts.	.12 @ .12½
Southern States, East of Rocky Mts.	.11½ @ .12
Pacific Coast (Port Cities)	.11½ @ .12½

Cooking Oil—White.

Northern States, East of Rocky Mts.	.11½ @ .12½
Southern States, East of Rocky Mts.	.11½ @ .12½
Pacific Coast (Port Cities)	.11½ @ .12½

Cooking Oil—Yellow.

½c less than White.

	Less approximate carry-over for end of season, Aug. 1, 1929....	
	600,000	*608,014
Available for coming nine months	2,697,990	2,395,600
Monthly average consumption for first 3 months	*334,472	*329,817
Monthly average consumption for last 9 months	†299,777	*266,266
Monthly average consumption for all 12 months	308,451	*282,110

*Actual. †Available.

The Blanton Company

ST. LOUIS
Refiners of

VEGETABLE OILS

Manufacturers of
SHORTENING
MARGARINE

Prices

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2,395,809

*329,517

*208,208

*282,119

Vegetable Oil Markets

WEEKLY REVIEW

Trade Fair—Market Firm—Crude Tighter—Cash Trade Quiet—Lard Weak—Cotton Strong—Ginnings About as Expected.

The cotton oil future market on the New York Produce Exchange the past week experienced a fair volume of trade and irregular price movements. The undertone was firm. Commission house buying and covering absorbed the offerings on the setbacks, while profit taking and professional selling halted the upturn and made for numerous setbacks, but the market responded readily to buying power. The result was that some new highs for the month were established.

There was quite a little switching between the various months, with commission house longs selling the nearbys and buying the futures. Persistent outright covering was in evidence in December and January. At times there was fairly good selling through houses with southern and refiners' connections. This was partly looked upon as realizing and partly as hedge pressure, but the volume of hedging sales was not burdensome nor persistent.

Considerable of the buying was based on the better market in crude oil and the strength in cotton. On the other hand, there was further selling of oil on the heaviness in lard. A quieter cash demand came in for some consideration, but was to be expected as the trade recently booked up quite generally for thirty days ahead.

Good Consumption Indicated.

While sentiment was mixed as a whole, a majority around the ring were anticipating better levels in the near future. Reports on distribution so far this month indicate prospects of November consumption of 300,000 to 325,000 bbls. compared with about 251,000 bbls. a year ago. This, it was felt,

would make for a continued favorable statistical position. The bullishness, in the main, is the result of very limited pressure from refiners and packers, even though a rather liberal trade in crude oil passed at the $8\frac{1}{2}$ c level.

In the Southeast and Valley an $8\frac{1}{2}$ c crude market was again established. Sales at $8\frac{1}{4}$ c were noted in Texas. The

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 22, 1928.—

Due to rather liberal ginnings and lower hogs, cotton oil lacks an incentive for sustained advances, although should lard get out of its present rut and start on the up-grade, oil would follow quickly. Cotton traders are bullish on cotton and feel that crude oil should sell at 9c, f.o.b. mills, in the next few months. However, the 9c level will probably be hard to reach if lard continues weak. December New Orleans oil is being transferred daily to March at around twenty-eight points and to May at around forty-five points. Fair quantities of December tenders are expected on first tender days. Should lard decline under December liquidation, this may break crude oil $\frac{1}{4}$ c, but with mills well sold-up, no substantial decline is expected.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 22, 1928.—

Crude, $8\frac{1}{2}$ c Valley; mills holding for higher prices. Forty-one per cent meal, \$45.00 Memphis. Loose hulls are offered at $9\frac{1}{2}$ c Memphis, with no buyers.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 22, 1928.—Prime cottonseed, west Texas, \$38.00 in the Dallas territory; irregular snaps and bollies, \$36.00; prime crude oil, $8\frac{1}{4}$ c; forty-three per cent cake and meal, f.o. b. Dallas, \$44.00; hulls, \$10.00; mill run linters, 4@5c. Weather cool; market dull.

absorption of crude by practically all factors placed the mills in a more independent position, but at the same time made for a condition where crude oil buyers were unwilling to follow the market higher, at least for the present.

The seed situation came in for some consideration, reports from the Valley indicating that the market ranged from \$50.00 to \$55.00 per ton. At those levels, it was felt, crude would not be pressed for sale. The situation for the immediate future is generally looked upon as one where the marketing of crude oil and the extent of the cash trade is apt to cut the most figure.

Lard Stocks Decrease.

The run of hogs to market enlarged somewhat, making for a lower range of hog values and resulting in more or less pressure on lard. The persistent weakness in the latter market was discouraging at times to the oil bulls, but was offset to some extent by the upturns in cotton. The strength in the white commodity brought about an increase in outside buying power in oil, but conditions surrounding the market were such that prices were very nervous and more or less susceptible to commission house orders either way.

The absorptive power of the market at times was very broad. This was looked upon as a favorable factor. The Government report on cotton ginnings to November 14 of 11,320,302 running bales was about in line with general expectations.

The lard stocks at Chicago the first half of November decreased 9,681,000 lbs., totaling 31,937,000 lbs. and comparing with 24,478,000 lbs. the same time last year. The decrease was not as large as expected but was fairly liberal. The cold storage holdings of lard on November 1 were officially placed at 82,432,000 lbs. compared with 72,121,000 lbs. the same time a year ago.

Little or nothing was heard of soapers' interest in the oil markets, but the tallow situation in the East continued very firm. Offerings were light and extra, f.o.b. New York, was quoted at $9\frac{1}{4}$ @ $9\frac{1}{2}$ c.

COTTONSEED OIL—Market transactions:

ASPEGREN & CO., Inc.

PRODUCE EXCHANGE BLDG.

NEW YORK CITY

BROKERS

REFINED

COTTON SEED OIL

CRUDE

ORDERS SOLICITED

TO BUY OR SELL PRIME SUMMER YELLOW COTTON SEED OIL ON
THE NEW YORK PRODUCE EXCHANGE FOR SPOT OR FUTURE DELIVERY

The New Orleans Refined Cotton Seed Oil Market

offers every modern facility to the trade, carrying a large volume of business, with prompt and satisfactory executions.

Effective August 1, 1928, the charge for receiving, storing, sampling, weighing, fire insurance and certifying refined cotton seed oil for each contract of 80,000 pounds up to and including TEN contracts, will be \$18.00. For each additional contract, \$18.00.

Storage on each contract of 80,000 pounds shall be \$18.00 for the first month or fraction, commencing the day after date of warehouse receipt; thereafter, 80 cents per day.

There are five bonded and licensed storage yards.

The New Orleans contract is the only future contract in the world protected by an indemnity bond guaranteeing weight, grade and quality at time of delivery.

New Orleans Cotton Exchange
Trade Extension Committee

The Procter & Gamble Co.

Refiners of all Grades of

COTTONSEED OIL

PURITAN, Winter Pressed Salad Oil
BOREAS, Prime Winter Yellow
VENUS, Prime Summer White
STERLING, Prime Summer Yellow
WHITE CLOVER Cooking Oil
MARIGOLD Cooking Oil
JERSEY Butter Oil
MOONSTAR Coconut Oil
P & G SPECIAL (hardened) Coconut Oil

General Offices:

CINCINNATI · OHIO

Cable Address: "Procter"

The Edward Flash Co.

29 Broadway
NEW YORK CITY

Brokers Exclusively
ALL VEGETABLE OILS
In Barrels or Tanks
COTTON OIL FUTURES
On the New York Produce Exchange

Friday, Nov. 16, 1928.

	—Range—			—Closing—	
	Sales.	High.	Low.	Bid.	Asked.
Spot				960	a
Nov.				960	a 1000
Dec.	700	1005	998	1000	a 998
Jan.				1010	a 1016
Feb.				1014	a 1030
Mar.	800	1035	1027	1029	a 1030
April				1033	a 1043
May	2000	1050	1044	1045	a
June				1048	a 1060
Total sales, including switches, 3,500					
bbls. P. Crude S. E. 8½¢					

Saturday, Nov. 17, 1928.

Spot				1005	a 1020
Nov.				1010	a 1040
Dec.	1400	1005	1005	1005	a
Jan.	100	1018	1018	1023	a 1025
Feb.				1023	a 1040
Mar.	1100	1041	1032	1040	a
April				1049	a 1051
May	5300	1059	1050	1055	a
June				1058	a 1070
Total sales, including switches, 7,900					
bbls. P. Crude S. E. 8½¢ Bid.					

Monday, Nov. 19, 1928.

Spot				980	a
Nov.				985	a 1010
Dec.	600	1010	1003	1002	a 1007
Jan.	500	1028	1026	1024	a 1025
Feb.				1025	a 1040
Mar.	2500	1043	1040	1040	a
April				1045	a 1055
May	7100	1059	1054	1054	a 1055
June				1057	a 1075
Total sales, including switches, 10,700					
bbls. P. Crude S. E. 8½¢ Bid.					

Tuesday, Nov. 20, 1928.

Spot				975	a
Nov.				970	a 1035
Dec.	900	1009	1005	1006	a 1005
Jan.	300	1020	1020	1018	a 1020
Feb.				1020	a 1033
Mar.	2000	1041	1035	1036	a 1035
April				1040	a 1048
May	9500	1053	1049	1049	a 1050
June				1052	a 1065
Total sales, including switches, 12,700					
bbls. P. Crude S. E. 8½¢ Bid.					

Wednesday, Nov. 21, 1928.

Spot				990	a 1020
Nov.				990	a 1015
Dec.	2700	1008	1004	1008	a 1006
Jan.	800	1026	1013	1021	a 1024
Feb.				1020	a 1040
Mar.	3600	1045	1029	1040	a 1042
April				1042	a 1055
May	4800	1058	1044	1055	a
June				1059	a 1075
Total sales, including switches, 11,900					
bbls. P. Crude S. E. 8½¢ Bid.					

Thursday, Nov. 22, 1928.

Spot				980	a 1050
Nov.				985	a
Dec.	1013	1008	1009	a	
Jan.	1030	1026	1027	a 1030	
Feb.				1030	a 1040
Mar.	1050	1044	1045	a	
April				1053	a 1057
May	1065	1059	1059	a	
June				1063	a 1070

See page 41 for later markets.

COCOANUT OIL—The market was quiet but was firm, with a lack of pressure of nearby oil at New York. Coast offerings were held firmly. At New York, tanks were quoted at 8½¢ nominal and Pacific coast tanks, 8¢.

CORN OIL—The market was quiet but firmer, with last sales at 8½¢ f.o.b.

mills. Prices were quoted at 8½¢ @ 8½¢ f.o.b.

PALM OIL—Demand was fairly good and the market steady to firm. Offerings were limited and the situation influenced somewhat by the firmness in tallow. At New York, spot Nigre was quoted at 8½¢ @ 8½¢; shipment Nigre, 7.60¢; spot Lagos, 9¢ @ 9½¢; shipment Lagos, 8½¢.

PALM KERNEL OIL—Demand was fair and the market rather firm. Offerings were moderate and well held. Tanks, New York were quoted at 8.35¢.

SOYA BEAN OIL—The market was quiet and very steady. New York barrels were held at 12¼¢. New York tanks were quoted at 10¢ @ 10¼¢. Pacific coast tanks were nominal.

OLIVE OIL FOOTS—The position of the market was without material change. Demand was fair and offerings moderate. The tone was steady. At New York, old crop was quoted at 10¢ and new crop at 9½¢.

PEANUT OIL—Market nominal.

SESAME OIL—Market nominal.

COTTON OIL—Demand was moderate, but the market was steady with store oil quoted nominally at ¼¢ over November. The crude markets were firm. Southeast and Valley, 8½¢ sales; Texas, 8¼¢ sales and quoted at 8½¢ bid.

CHEMICALS AND SOAP SUPPLIES.

(Special Report to The National Provisioner.)

New York, November 21, 1928.

Extra tallow, f.o.b. seller's plant, 9¼¢ lb.; Manila coconut oil, tanks New York, 8½¢ lb.; Manila coconut oil, tanks coast, 8½¢ lb.; Cochin coconut oil, barrels New York, 10¼¢ lb.

P. S. Y. cottonseed oil, barrels New York, 11½¢ lb.; crude corn oil, barrels New York, 10¼¢ @ 11¢ lb.; olive oil foots, barrels New York, 10¼¢ @ 10½¢ lb.; 5 per cent yellow olive oil, barrels New York, \$1.30 @ 1.35 gal.

Crude soya bean oil, barrels New York, 12¼¢ lb.; palm kernel oil, barrels New York, 9¼¢ lb.; red oil, barrels New York, 10¼¢ lb.; Niger palm oil, casks New York, 8½¢ lb.; Lagos palm oil, casks New York, 9½¢ lb.; glycerine (soaplye), 7¼¢ lb.

COTTONSEED PRODUCT EXPORTS.

Exports of cottonseed products for the two months ended September 30, 1928, with comparisons for the same period last year, are reported by the U. S. Census Bureau as follows:

	1928.	1927.
Oil, crude, lbs.	1,600,020	1,902,400
Oil, refined, lbs.	1,600,020	1,573,734
Cake and meal, tons	22,957	41,429
Linters, running bales	11,478	20,143

COTTON OIL EXPORTS.

Exports of cottonseed oil from New York, November 1, 1928, to November 21, 1928, none.

HULL OIL MARKET.

Hull, England, November 22, 1928.—(By Cable).—Refined cottonseed oil, 33s 9d; crude cottonseed oil, 30s 3d.

How is cottonseed oil bleached? Ask "The Packer's Encyclopedia," the "blue book" of the industry.

The Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products were weak the latter part of the week under hedging liquidation, poor support, large hog run, moderate cash trade and stop loss orders. Shorts were the best buyers.

Cottonseed Oil.

Cotton oil fairly active and about steady. Commission houses were scattered buyers, profit taking checking upturns. Locals continued on both sides, buying power improving on the set-backs. Lard weakness was offset by cotton strength. Southeast Valley crude, 8½¢ bid. Mills are asking 8½¢. Texas 8½¢ bid.

Quotations on cottonseed oil at New York, Friday noon were: Nov. \$9.75@10.50; Dec., \$10.01; Jan., \$10.18@10.22; Feb., \$10.20@10.35; Mar., \$10.37@10.39; Apr., \$10.45@10.55; May, \$10.53@10.54; June, \$10.55@10.70.

Tallow

Tallow, extra, 9½¢ asked.

Stearine.

Stearine, oleo, 11¢.

FRIDAY'S GENERAL MARKETS.

New York, Nov. 23, 1928.—Lard prime western, \$12.05@12.15; middle western, \$11.90@12.00; city, 11½¢@11¢; refined continent, 12½¢; South American, \$13.25; Brazil kegs, \$14.25; compound, 12¢.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 17, 1928, show exports from the country were as follows: To England, 145,930 quarters; to the Continent, 14,967; others, none.

Exports of the previous week were as follows: To England 64,732 quarters; to the Continent, 16,127; others, none.

PHILADELPHIA MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under city and federal inspection at Philadelphia, Pa., for week ended Nov. 17, 1928, with comparisons, were as follows:

	Week ended Nov. 17, 1928.	Prev. week.	Cor. week, 1927.
Western dressed meats:			
Steers, carcasses	2,309	2,160	2,214
Cows, carcasses	968	1,193	998
Bulls, carcasses	392	492	419
Veal, carcasses	1,671	1,776	2,013
Lambs, carcasses	13,871	12,448	9,952
Mutton, carcasses	2,020	1,568	1,736
Pork, lbs.	523,443	497,938	314,443

Local slaughters:

Cattle	1,561	1,540	1,767
Calves	2,113	1,819	2,110
Hogs	21,536	19,674	6,732
Sheep	5,061	6,119	19,484

What precautions should be observed in cooking blood? Ask "The Packer's Encyclopedia," the "blue book" of the meat packing industry.

CURRENT LARD STATISTICS.

Lard produced, consumed and stocks on hand, including both domestic consumption and exports for the first ten months of 1928, with comparisons, are reported as follows:

LARD PRODUCED, CONSUMED AND STOCKS

	1928. Pounds.	1927. Pounds.
(A) (1) PRODUCED.		
January	190,557,000	148,790,000
February	217,354,000	120,492,000
March	194,585,000	129,334,000
April	127,076,000	125,722,000
May	140,414,000	131,685,000
June	146,397,000	151,008,000
July	108,522,000	131,637,000
August	92,401,000	116,183,000
September	80,135,000	95,790,000
October	Not available	96,672,000
Total	Not available	1,247,314,000

CONSUMED.

	1928. Pounds.	1927. Pounds.
(B) (2) EXPORTS.		
January	72,753,003	61,395,426
February	82,448,331	51,618,642
March	83,458,813	54,814,378
April	58,524,000	69,991,408
May	58,254,763	64,314,711
June	55,495,010	68,444,917
July	54,752,407	48,378,978
August	52,284,125	51,918,517
September	47,614,172	61,282,012
October	Not available	52,025,994
Total	Not available	586,180,287

(C) DOMESTIC.

	1928. Pounds.	1927. Pounds.
January	88,851,397	67,810,574
February	97,830,599	61,346,353
March	67,700,187	59,553,622
April	59,868,331	48,189,592
May	69,174,237	53,008,385
June	62,485,990	47,221,083
July	63,308,593	51,440,022
August	67,167,876	70,392,483
September	83,518,828	82,351,988
October	Not available	90,699,006
Total	Not available	689,004,713

TOTAL.

	1928. Pounds.	1927. Pounds.
January	161,405,000	129,206,000
February	190,379,000	112,936,000
March	151,159,000	114,368,000
April	118,493,000	118,181,000
May	127,420,000	119,320,000
June	117,981,000	115,698,000
July	118,062,000	99,819,000
August	119,452,000	128,501,000
September	131,335,000	144,534,000
October	Not available	142,725,000
Total	Not available	1,225,185,000

(D) STOCKS HELD END OF MONTH.

	1928. Pounds.	1927. Pounds.
On hand beginn'g of year	54,855,000	49,992,000
January	84,007,000	69,574,000
February	121,082,000	77,138,000
March	164,775,000	92,969,000
April	173,088,000	99,611,000
May	186,073,000	111,976,000
June	214,465,000	147,313,000
July	204,939,000	170,134,000
August	177,888,000	167,018,000
September	126,890,000	118,174,000
October	82,432,000	72,121,000

(A) Includes entire production, both neutral and other edible, by federally inspected plants and also production, both neutral and other edible, by plants not federally inspected, except a few small ones, but does not include production on the farms.

(B) Includes both neutral and other edible lard.

(C) Apparent consumption.

(D) Includes stocks cold storage plants and packinghouse plants only.

(1) Source: U. S. Bureau of Agricultural Economics, Dept. of Agriculture.

(2) Source: U. S. Bureau of Foreign and Domestic Commerce, Dept. of Commerce.

TRADE GLEANINGS

Braun & Co., have opened a sausage factory in West Bend, Wis.

Armour and Company will erect a hog concentration plant at Norfolk, Neb. It will cost about \$30,000.

Small damage was caused by fire recently in the plant of the Boston Packing Co., Portland, Ore. The fire started in the smokehouse.

Slight damage was caused by fire to the plant of the Chicago Meat Co., 3101 Wentworth Ave., Chicago, Ill., recently. It is thought the fire was started by an incendiary.

A membership of the Chicago Board of Trade changed hands on November 21 for \$40,000. This was an increase of several thousand dollars over the previous sale. In the space of two weeks the membership price has increased about \$20,000.

The Western Packing Co., Portland, Ore., recently commenced operations in its new plant. The business is now housed in a three-story brick building which is fully equipped for handling cattle and hogs. A modern sausage kitchen is a feature of the plant.

NEW YORK MEAT SUPPLIES.

Receipts of western dressed meats and local slaughters under federal inspection at New York City, N. Y., are officially reported for the week ended Nov. 17, with comparisons, as follows:

	Week ended Nov. 17, 1928.	Prev. week.	Cor. week, 1927.
Wes. drsd. meats:			
Steers, carcasses	7,490	6,202	7,443½
Cows, carcasses	752	926½	1,224½
Bulls, carcasses	127	72	109
Veals, carcasses	9,988	7,711	11,223
Lambs, carcasses	26,631	29,916	26,481
Mutton, carcasses	3,737	4,040	3,106
Beef cuts, lbs.	246,856	268,698	269,027
Pork cuts, lbs.	1,490,884	1,163,829	1,202,443
Local slaughters:			
Cattle	9,899	10,930	9,326
Calves	13,428	13,144	14,430
Hogs	69,983	61,045	55,724
Sheep	65,483	66,223	64,683

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal and city inspection for the week ended Nov. 17, 1928, with comparisons are officially reported as follows:

	Week ended Nov. 17, 1928.	Prev. week.	Cor. week, 1927.
Western dressed meats:			
Steers, carcasses	2,132	2,293	1,612
Cows, carcasses	2,155	2,737	3,028
Bulls, carcasses	14	24	23
Veals, carcasses	1,314	1,207	1,190
Lambs, carcasses	16,998	18,976	13,518
Mutton, carcasses	707	1,500	905
Pork, lbs.	482,701	464,492	632,298
Local slaughters:			
Cattle	1,769	1,901	1,805
Calves	1,604	1,656	1,661
Hogs	16,466	15,229	11,449
Sheep	4,558	4,549	6,029

LIVERPOOL PROVISION STOCKS.

Imports of provisions into Liverpool for the month of October are reported as follows by Bamford Brothers, Ltd.:

	Oct. 1928.
Bacon, including shoulders	2,909,536 lbs.
Hams	2,756,066 lbs.
Lard	2,552,000 lbs.

The approximate weekly consumption ex-Liverpool stocks for October and comparative months is as follows:

	Bacon, lbs.	Hams, lbs.	Lard, lbs.
Oct., 1928	698,096	710,528	894,000
Sept., 1928	1,111,040	867,664	856,000
Oct., 1927	1,089,424	815,024	1,494,000

Proposed Market Classes and Grades of Kip and Calf Skins

(These are the tentative classifications proposed by the U. S. Bureau of Agricultural Economics for consideration of packers, tanners and the hide trade generally.)

The proposed classes and grades of cured packer hides were published in the Nov. 3 issue of THE NATIONAL PROVISIONER, together with a general statement of the uniform standard definitions suggested by the Government.

Proposed market grades of green packer hides were published in the Nov. 10 issue. Cured and green butcher and country hide standards appeared in the Nov. 17 issue. Proposed classes and grades of other skins will appear in later issues).

Kips

Class—Veal, buttermilk, grasser.

Sub-Class—Unbranded or branded.

Weight—Trimmed: 12 to 17 lbs., 17 to 25 lbs. Untrimmed, 15 to 25 lbs.

Pattern—Perfect or imperfect.

Grade—Kip skins are divided into four grades designated one, two, three and four. Grades one and two are classified under perfect pattern; three and four, under imperfect pattern.

Sub-Grades—Each grade of perfect and imperfect pattern skins is further divided into two sub-grades designated as A and B.

Grade Factors—ONE A. Bright color on flesh side; sound, firm fiber and tight grain; salted with new, clean salt; free of grub holes; free of cuts, scores and salt stains; no dragged, rubbed, scratched or sore areas on hair side to damage grain; no evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

ONE B. Bright color on flesh side; sound, firm fiber and tight grain; salted with new, clean salt; free of salt stains; one to five cuts or scores, or one small dragged area on hair side where grain is damaged, or one small rubbed area on hair side where grain is damaged, or not more than three scratched areas on hair side where grain is damaged, or one small sore area on hair side where grain is damaged, or one or more grub holes, or no evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

TWO A. Dull or dark color on flesh side, or salted with used or dirty salt, or salt stained; free of grub holes; free of cuts or scores; no dragged, rubbed, scratched or sore area on hair side to damage grain; no evidence of ticks,

lice, cattle scab or any skin disease known to bovine animals.

TWO B. Dull or dark color on flesh side, or salted with used or dirty salt, or salt stained, or loose grain but not hair slipped, or one to five cuts or scores, or one small hair slip, or one small dragged area on hair side where grain is damaged, or one small rubbed area on hair side where grain is damaged, or not more than three scratched areas on hair side where grain is damaged, or one small sore area on hair side where grain is damaged, or one or more grub holes, or no evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

THREE A. Two to four small hair slips, or five to eleven cuts or scores, or two to four dragged areas on hair side where grain is damaged, or two to four rubbed areas on hair side where grain is damaged, or four or more scratched areas on hair side where grain is damaged, or two or more sore areas on hair side where grain is damaged, or evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

THREE B. Having more than one of the defects mentioned in Grade Three A.

FOUR A. Badly hair slipped, or eleven or more cuts or scores, or badly dragged on hair side where grain is damaged, or badly rubbed on hair side where grain is damaged, or damaged by fire or water, or heat caused by fire.

FOUR B. Having more than one of the defects mentioned in Grade Four A.

Calf

Class—Veal, buttermilk, grasser.

Weight—Trimmed: Under four lbs., 4 to 5 lbs., 5 to 7 lbs., 7 to 9 lbs., 9 to 12 lbs. Untrimmed: Under 7 lbs., 7 to 8 lbs., 8 to 15 lbs.

Pattern—Perfect or imperfect.

Grade—Calf skins are divided into four grades designated at one, two, three and four. Grades one and two are classified under perfect pattern; three and four under imperfect pattern.

Sub-Grades—Each grade of perfect and imperfect pattern skin is further divided into two sub-grades designated as A and B.

Grade Factors—ONE A. Bright color on flesh side; sound, firm fiber and tight grain; salted with new, clean salt; free of cuts, scores and salt stains; no dragged, rubbed, scratched or sore area on hair side to damage grain; no evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

ONE B. Bright color on flesh side; sound, firm fiber and tight grain; salted with new, clean salt; free of salt stains; one to five cuts or scores, or one small dragged area on hair side where grain is damaged, or one small rubbed area on hair side where grain is damaged, or not more than three scratched areas on hair side where grain is damaged, or one small sore area on hair side where grain is damaged, or no evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

TWO A. Dull or dark area on flesh side, or salted with used or dirty salt, or salt stained, or loose grain but not hair slipped; free of cuts or scores; no dragged, rubbed, scratched or sore areas on hair side to damage grain; no evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

TWO B. Dull or dark color on flesh side, or salted with used or dirty salt, or salt stained, or loose grain but not hair slipped, or one to five cuts or scores, or one small hair slip, or one small dragged area on hair side where grain is damaged, or one small rubbed area on hair side where grain is damaged, or not more than three scratched areas on hair side where grain is damaged, or one small sore area on hair side where grain is damaged, or no evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

THREE A. Two to four small hair slips, or five to eleven cuts or scores, or two to four dragged areas on hair side where grain is damaged, or two to four rubbed areas on hair side where grain is damaged, or two or more sore areas on hair side where grain is damaged, or evidence of ticks, lice, cattle scab or any skin disease known to bovine animals.

THREE B. Having more than one of the defects mentioned in Grade Three A.

FOUR A. Badly hair slipped, or eleven or more cuts or scores, or badly dragged on hair side where grain is damaged, or badly rubbed on hair side where skin is damaged, or damaged by fire or water, or heat caused by fire.

FOUR B. Having more than one of the defects mentioned in Grade Four A.

STOCKS AND DISTRIBUTION OF HIDES AND SKINS.

Stocks of the principal hides and skins at the end of September and August, 1928, with comparisons, based on reports received from 4,361 manufacturers and dealers, together with stocks disposed of during that month, are reported by the U. S. Department of Commerce as follows:

	Stocks on hand or in transit			Deliveries during Sept., 1928*
	Sept., 1928.	Aug., 1928.	Sept., 1927.	
Cattle, total, hides.....	3,695,044	3,583,384	3,516,514	1,247,664
Domestic—Packer hides.....	2,442,504	2,272,316	2,387,114	832,134
Domestic—Other than packer.....	865,469	819,791	702,026	291,685
Foreign.....	387,071	491,277	427,374	123,745
Buffalo.....	50,028	63,854	75,312	2,417
Calf and kip.....	2,931,420	3,083,361	3,704,525	907,290
Horse, colt, ass. and mule:				
Hides.....	145,881	164,600	87,954	40,857
Fronts, whole fronts.....	154,688	160,067	104,152	161
Butts, whole butts.....	128,771	105,041	45,075	2,386
Shanks.....	21,668	20,494	21,544	
Goat and kid, skins.....	9,014,255	9,227,404	10,850,267	1,188,239
Cabretta, skins.....	775,006	745,694	1,063,004	87,413
Sheep and lamb, skins.....	8,794,435	*8,424,725	8,602,206	1,938,450
Skivers and fleshers, dozens.....	72,538	79,272	101,888	4,502
Kangaroo and wallaby, skins.....	135,211	100,627	125,386	
Deer and elk, skins.....	195,668	194,948	235,772	49,072
Pig and hog, skins.....	76,060	91,892	77,853	28,846
Pig and hog, strips.....	329,740	473,478	390,995	126,256

*Represents deliveries by packers, butchers, dealers and importers.

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended November 17, 1928, 3,114,000 lbs.; previous week, 3,462,000 lbs.; same week, 1927, 4,331,000 lbs.; from January 1 to November 17, 177,157,000 lbs.; same period, 1927, 197,694,000 lbs.

Shipments of hides from Chicago for the week ended November 17, 1928, 3,741,000 lbs.; previous week, 3,993,000 lbs.; same week, 1927, 5,434,000 lbs.; from January 1 to November 17, 1928, 102,000 lbs.; same period, 1927, 228,064,000 lbs.

Hide and Skin Markets

Chicago.

PACKER HIDES—Packer hide market firm and extremely active. The movement during the period from last Saturday to date is thought to have covered at least 300,000 hides, resulting in most descriptions being fairly well cleaned up. Some light native cows, light Texas steers and heavy native steers still available, but packers report most descriptions sold up to date. Most of the movement was in October hides, with some November hides included.

Trading opened up late last week on branded steers, with smaller tanners paying full asking prices, or $\frac{1}{2}$ @1c over last bids. Around mid-week, some opposition to these prices developed on the part of the larger tanners, but this seems to have been abandoned when branded cows began to move in volume at $\frac{1}{2}$ c over last bids. Other trading in all descriptions except bulls was at steady prices; and late this week one packer moved a small lot of heavy native steers at $\frac{1}{2}$ c advance, with bids $\frac{1}{2}$ c higher reported on extreme native steers.

Spread native steers nominally around 24@24 $\frac{1}{2}$ c. There was a steady movement of heavy native steers at 22 $\frac{1}{2}$ c until late this week, when one packer moved a car or so at 23c, October with some Novembers included. Late this week bids of 20 $\frac{1}{2}$ c reported for extreme native steers, or $\frac{1}{2}$ c up.

Butt brands sold steadily during the week at 20 $\frac{1}{2}$ c, or $\frac{1}{2}$ c over last week's bids. Colorados moved in volume, 40,000 or more being moved at 19 $\frac{1}{2}$ c. Early sales of heavy Texas steers Saturday and Monday totalled 12,000, and more moved later, all at 20 $\frac{1}{2}$ c, or $\frac{1}{2}$ c over last week's bids. Light Texas steers sold at 19 $\frac{1}{2}$ c and some more available. Extreme light Texas moved with branded cows at 18 $\frac{1}{2}$ c.

A few cars of heavy native cows sold at 21c, steady; these are well sold up. Early trading in light native cows totalled about 30,000 Saturday and Monday, at 19 $\frac{1}{2}$ c, steady; further trading during the week at same figure. Branded cows moved in a big way during early part of week at 18 $\frac{1}{2}$ c for October and November take-off.

One packer moved 2,000 native bulls, 400 being June-July take-off, balance August to October dating, at 14 $\frac{1}{2}$ c; now asking 15c for more. Last trading in branded bulls last week at 12 $\frac{1}{2}$ c for northerns and 13 $\frac{1}{2}$ c for southerns.

SMALL PACKER HIDES—Small packer hide market a shade firmer. Late this week, one local killer moved November production, about 3,000 hides, at 19 $\frac{1}{2}$ c for all-weight native steers and cows and 17 $\frac{1}{2}$ c for branded; bulls were sold earlier. This was $\frac{1}{2}$ c advance on native hides. Another local killer moved 800 bulls, September to November dating, at 14c for native bulls and 12 $\frac{1}{2}$ c for branded. Last trading in small packer slunks at \$1.60 for regulars and 55c for hairless.

Last trading in the Pacific Coast market was at 17 $\frac{1}{2}$ c for steers and 17c for cows, October take-off.

HIDE TRIMMINGS—Market unchanged; last trading in big packer trimmings was at \$35.00; small packer trimmings quoted around \$31.00.

COUNTRY HIDES—Country hide market steady, with little change in the price schedule. Good demand for all-weights at 16c, selected, delivered, but buyers slow to pay asking price of 16 $\frac{1}{2}$ c. Some heavy cows sold at 16c, with mixed lots reported at 15 $\frac{1}{2}$ c. A car or two of 45/60 lb. buff weights reported sold at 16 $\frac{1}{2}$ c but buyers claim 16c top and offered at 16c. Good 25/45 lb. extremes have sold at 18c, with some few choice lots reported at 18 $\frac{1}{2}$ c; more available. Bulls priced 12@12 $\frac{1}{2}$ c, selected. All-weight branded quoted 14@14 $\frac{1}{2}$ c, less Chicago freight.

CALFSKINS—Further trading in packer calfskins when one packer moved balance of November production, 25,000 skins, at 29c, northern basis. This had previously been paid for one car.

First salted Chicago city calf sold late last week and early this week at 26c, three cars involved; holders now asking 27c. Outside city skins quoted around 25 $\frac{1}{2}$ @26c. Mixed cities and countries around 23c; straight countries around 20c.

KIPSKINS—Packer native kips last sold at 25c, with a few moving earlier at 25 $\frac{1}{2}$ c; now asking 25 $\frac{1}{2}$ @26c. About 10,000 October over-weights and branded sold this week at steady prices, 24c for northern over-weights and 22 $\frac{1}{2}$ c for branded.

First salted Chicago city kips last sold at 23c, some time back; firmly held at 24c. Outside cities quoted around 22 $\frac{1}{2}$ @23 $\frac{1}{2}$ c. Mixed cities and countries around 20c. Straight countries sold at 19c.

Big packer regular slunks last sold at \$1.75. Hairless nominally around 60c.

HORSEHIDES—Market steady, with choice renderers quoted \$6.75@7.00 asked, ranging down to \$5.75@6.25 for ordinary mixed lots.

SHEEPSKINS—Dry pelts quoted 26@28c per lb., according to section. One big packer moved another car of shearings, running mostly No. 1's, at \$1.60, a steady price. Fall clip pelts last sold at \$2.10. Pickled skins quoted around \$9.25 per doz. straight run of packer lamb at Chicago, some talking \$9.50; New York market about on same basis, with last trading at \$9.00 for skins slightly off in quality. One big packer moved 1,000 doz. ribby sheep at \$10.00; last trading in blind ribby sheep at \$12.00, several weeks back. Small packer lamb pelts sold at \$1.80@1.85 for late slaughter.

PIGSKINS—No. 1 pigskin strips last sold at 10c for big packer take-off, early part of this week; small packers quoted around 9c. Gelatine stocks last sold at 5c.

New York.

PACKER HIDES—Market active and firm, with trading at prices steady with western market. Several packers sold October hides around mid-week, one packer at last reports still holding.

With the kill reported considerably lighter, trading is thought to have totalled around 12,000 to 15,000 hides, so far. Native steers sold at 22 $\frac{1}{2}$ c, but branded steers at 20 $\frac{1}{2}$ c and Colorados at 19 $\frac{1}{2}$ c; bulls quoted around 14 $\frac{1}{2}$ c.

COUNTRY HIDES—Country hides steady to firm. Good middle-west buff weights quoted 16@16 $\frac{1}{2}$ c. Good middle-west 25/45 lb. extremes generally priced at 18 $\frac{1}{2}$ c, with some lots reported moving at 18c, and $\frac{1}{2}$ c less for 25/50 lb. weights. All-weights quoted around 16c.

CALFSKINS—Calfskin market strong; very few skins offered and no new trading reported, with deliveries being made on old orders. Last trading in 5-7's was at \$2.35, 7-9's at \$2.80 and 9-12's at \$3.50. The 12-17 lb. veal kips last sold at \$4.00@4.10, 12-17 lb. butter-milks at \$3.85 and offered this basis; 17-lb. up last sold at \$5.25.

LIBBY McNEILL STOCK DIVIDEND.

Announcement has been made that Libby McNeill & Libby, Chicago, have declared a stock dividend of \$3.50 a share, on outstanding preferred stock of the company, payable January 1, 1929, to preferred shareholders of record at the close of business Friday, December 21, 1928.

The annual meeting of the shareholders of this company, will be held at Portland, Me., on Thursday, January 10, 1929. Stock transfer books of the company will be closed on Friday, December 21, 1928, to remain closed until Friday, January 11, 1929.

CHICAGO HIDE QUOTATIONS.

Quotation on hides at Chicago for the week ended Nov. 23, 1928, with comparisons, are reported as follows:

PACKER HIDES.			
	Week ended Nov. 23, '28.	Prev. week.	Cor. week. 1927.
Spr. nat. str. 24	@24 $\frac{1}{2}$ n 24	@24 $\frac{1}{2}$ n	@25 $\frac{1}{2}$
Hvy. nat. str.	@23	@22 $\frac{1}{2}$	@24 $\frac{1}{2}$
Hvy. Tex. str.	@20 $\frac{1}{2}$	@20 $\frac{1}{2}$ ax	@23 $\frac{1}{2}$
Heavy butt			
Brnd'd str.	@20 $\frac{1}{2}$	@20 $\frac{1}{2}$ ax	@23 $\frac{1}{2}$
Hvy. Col. str.	@19 $\frac{1}{2}$	@18 $\frac{1}{2}$ @19 $\frac{1}{2}$	@23
Ex-light Tex.			
stra.	@18 $\frac{1}{2}$	@20b	@21
Brnd'd cows.	@18 $\frac{1}{2}$	@17 $\frac{1}{2}$ @18b	@21
Hvy. nat. cows	@21	@21	@22 $\frac{1}{2}$
Lt. nat. cows	@19 $\frac{1}{2}$	@19 $\frac{1}{2}$	@21 $\frac{1}{2}$
Nat. bulls ...	@14 $\frac{1}{2}$	@14	@18ax
Brnd'd bulls 12 $\frac{1}{2}$	@13 $\frac{1}{2}$	@12 $\frac{1}{2}$ @13 $\frac{1}{2}$	@16 $\frac{1}{2}$ @17
Calfskins ...	@29	@29	27b @28ax
Kips, nat. 25 $\frac{1}{2}$	@26ax	25	@26ax
Kips, ov-wt.	@24	@24	@26ax
Kips, brnd'd.	@22 $\frac{1}{2}$	@22 $\frac{1}{2}$	@24ax
Slunks, reg.	@1.75	@1.75	1.50b @1.75ax
Slunks, hris.	@60n	@60n	@1.05ax

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.			
Nat. all-wts.	@19 $\frac{1}{2}$	19	@19 $\frac{1}{2}$ b
Branded	@17 $\frac{1}{2}$	@17 $\frac{1}{2}$	@21
Nat. bulls ...	@14	12 $\frac{1}{2}$ @13n	@17
Brnd'd bulls.	@12 $\frac{1}{2}$	11 $\frac{1}{2}$ @12n	@16
Calfskins ...	@27ax	26 $\frac{1}{2}$ @27ax	@25
Kips	@24ax	@23 $\frac{1}{2}$	@24
Slunks, reg.	@1.60	@1.60	@1.60n
Slunks, hris.	@55	@55	90 @1.00n

COUNTRY HIDES.			
Hvy. str.	@15 $\frac{1}{2}$	@15 $\frac{1}{2}$	@18
Hvy. cows ...	@15 $\frac{1}{2}$	@15 $\frac{1}{2}$	@18
Butts	@16 $\frac{1}{2}$	16	@19 $\frac{1}{2}$
Extremes ...	@18 $\frac{1}{2}$	18	@20 $\frac{1}{2}$ @21 $\frac{1}{2}$ ax
Bulls	@12 $\frac{1}{2}$ ax	11 $\frac{1}{2}$ @12	13 $\frac{1}{2}$ @14ax
Calfskins ...	@20n	@20n	20 @21n
Kips	@19	@19	19 $\frac{1}{2}$ @20n
Light calf ...	1.35@1.50	1.35@1.50	1.30@1.50
Deacons ...	1.35@1.50	1.35@1.50	1.25@1.40
Slunks, reg. 75	@90	75	@90
Slunks, hris. 25	@30	25	@30
Horsehides .55	@7.00	5.50@7.50	6.50@8.00ax
Hogskins ... 70	@80	70	@80

SHEEPSKINS.			
Pkr. lambs...	@1.85	@1.85	
Sml. pkr. lambs 1.80	@1.85	@1.85	
Pkr. shearings...	@1.60	@1.60	1.15@1.20
Dry pelts .26	@28	25	@28

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Nov. 22, 1928.

CATTLE—Compared with week ago, fed steers and yearlings, \$1.00@2.00 lower. There was no uniformity or dependability to market and a bearish dressed trade, in the face of excessive receipts, were the bearish factors. The demand for poultry helped to upset both live and dressed beef trade. Fat she stock was mostly 50c@1.25 lower, better grades showing the most decline. Cutters were fairly active and steady; bulls, steady to 25c lower; vealers, \$1.00@1.50 lower. Receipts of westerns were fairly liberal; supply fat steers and yearlings held over daily, excessively liberal; clearance incomplete as week closed; extreme top, \$17.50; best heavies, \$17.40; only specialties, \$17.00 upward; bulk fat steers and yearlings, \$11.00@15.00; most fat cows, \$8.00@9.50; choice kosher, \$10.00@10.50. Light vealers closed at \$12.00@13.00; bulls remained very scarce, heavy sausage bulls selling up to \$9.40.

HOGS—Receipts were the heaviest of the season to date. Shipping demand was extremely narrow, only about 8 per cent of the receipts selling on outside account for the first four days of the week. Hogs scaling over 150 lbs., 25@40c lower in comparison with last Thursday; pigs, 50@75c lower; packing sows, 15@25c off. For the first time since early in April, the top fell below the \$9.00 mark. Today's practical top, \$8.75, the bulk of the good and choice hogs scaling over 170 lbs. selling from \$8.50@8.65; 140 to 160 lb. averages, \$8.00@8.50, only strictly choice 160 lb. weights making the outside price; pigs, mostly \$7.00@7.75, choice sorts up to \$8.00; bulk packing sows, \$7.90@8.10, a few up to \$8.20.

SHEEP—Advancing prices on the week's opening days attracted increased supplies, the receipts dwindling as the week progressed. This, reflecting a sharp decline in the dressed lamb trade at principal wholesale centers, prices on foot declined unevenly. Closing prices showed little change from last week's late trade but are 25c or more lower than Monday. The late top rested at \$13.40, this being paid very sparingly. Bulk desirable slaughter lambs, natives, comebacks and fed westerns went at \$12.50@13.00; fair proportion half-fat and plain kinds, \$12.25 downward; throwouts, mostly around \$10.00; fat sheep, generally steady; choice handyweight fat ewes, \$6.75; bulk on thin plain order, \$4.75 downward.

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kans., Nov. 22, 1928.

CATTLE—Short fed steers and yearlings predominated in the week's supply, and the market ruled very draggy, with most classes of steers closing unevenly 75c@1.00 lower than a week ago. Better grades of fed arrivals had the preference and show the least decline. All classes of fat she stock were also under pressure, and prices were reduced from 50c@1.00. Cutter cows were scarce, and final prices are steady to 25c higher. Bulls cleared at weak to 25c lower rates, while vealers are 50c@1.00 off, with the late top at \$13.00. Best yearling steers sold at \$15.75, while scattered loads of the more desirable offerings were noted at \$13.00@15.00. Bulk of the short fed arrivals cleared from \$10.50@12.50.

HOGS—Liberal supplies at all the larger markets reflected a prevailing weaker undertone in the trade, and

closing levels are around 25c below a week ago. Shipping demand was limited, but big packers were fairly active buyers at the week's decline. At the close, both shippers and packers paid at \$8.60 for choice 215-260 lb. weights, and the bulk of the offerings scaling from 170-300 lbs. sold from \$8.50@8.60. Packing sows are around 15c lower, with the bulk selling from \$8.00 down.

SHEEP—Fat lambs prices were lowered 25@35c during the week, with prices reaching the low spot on late days. Best fed westerns scored \$13.35 early, but at the finish \$12.75 took the best. Bulk of the week's supply sold from \$12.75@13.25. A few shorn lambs went at \$11.50@12.20. Mature classes held steady, with best fat ewes at \$6.50.

ST. LOUIS

(Reported by U. S. Bureau of Agricultural Economics.)

East St. Louis, Ill., Nov. 22, 1928.

CATTLE—Compared with one week ago, steers sold unevenly 50c@1.25 lower, mostly 75c@1.00 down, low priced descriptions showing the least decline. Mixed yearlings, heifers and bulls, 50@75c lower; fat cows, 50c lower; low priced cows, 25c lower; low cutters, 10@15c lower; good and choice vealers, \$1.00 lower. Tops for week: 863 lb. yearlings, \$14.50; 1312 lb. matured steers, \$13.50; 486 lb. mixed yearlings, \$14.00; heifers, \$12.00.

HOGS—Liberal receipts prompted a declining market. Compared with one week ago, butcher weights and packing sows, 25@40c lower; pigs, 50c@1.00 lower. Packer and butcher purchases expanded somewhat. Today's market 10@20c lower; bulk butchers, \$8.55@8.70; top, \$8.75.

SHEEP—Compared with one week ago, all classes around steady. Advances early in the week were later erased. Receipts were comparatively light. Today's market weak to 25c lower; bulk fat lambs were \$12.75@13.25.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Nov. 22, 1928.

CATTLE—Prices during the week on practically all killing classes worked sharply lower. Although trade was very uneven, average declines of 50c@1.00 were enforced on bulk of fed steers and she stock. Low cutters were an exception with practically no change. Instances of \$1.25@1.50 declines quoted on good cows and short fed steers and yearlings. Strictly choice fed steers and yearlings lost 25@50c. Veals and calves declined around \$1.00. Top price for the week of \$17.00 was paid for long yearlings and for 1307 lb. steers.

HOGS—Increased receipts at leading market centers played an important part in the hog situation, and with outlet chiefly to the big packers, price trend has been lower on most grades, with comparisons Thursday with Thursday uncovering a net loss of 50@60c on all classes. Thursday's top was \$8.35.

SHEEP—A two-way market developed in the fat lamb trade. Light receipts the fore part of the week resulted in some improvement, but under increased receipts Wednesday and

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Thursday, the advance was not only wiped out but values are weak to 25c lower than the previous Thursday. At the close of the period, bulk of the fat woolled lambs sold at \$12.25@12.50; top, \$12.70; fed clipped lambs, \$11.75@11.85. Sheep held steady.

ST. JOSEPH.

(Reported by U. S. Bureau of Agricultural Economics.)

St. Joseph, Mo., Nov. 22, 1928.

CATTLE—The trade was extremely bearish with losses of \$1.00 and more, and extremes \$1.50, in most grades of steers, yearlings and butcher she stock. Bulls sold at a 25c decline, with vealers and calves 50@75c lower. Cutter cows alone escaped punishment. Choice yearlings steers brought \$16.00, but supplies ran almost entirely to grassy, warmed up steers from around \$10.00@12.25. Others brought \$8.50@11.50; top vealers, \$13.50.

HOGS—Liberal receipts here and elsewhere forced a 25@35c decline in hogs. The top dropped to \$8.50, and the bulk of better grade butchers, 180 lbs. and up, sold late from \$8.35@8.45. Packing sows ruled weak to 25c lower, the late bulk at \$7.75@8.00.

SHEEP—Lamb prices worked higher the fore part of the week, but subsequently weakened and finished mostly 15@25c lower than a week earlier. The top dropped to \$12.75 on best fed western lambs, a new low for the season. Natives ranged from \$12.00@12.50; fed clipped lambs, \$12.25 down; aged stock and feeders, weak to 25c lower; fat ewe top, \$6.50; best feeding lambs, \$12.00@12.25.

SIOUX CITY

(Special Letter to The National Provisioner.)

Sioux City, Ia., Nov. 21, 1928.

CATTLE—Cattle receipts were normal for the week, no well finished fat cattle arriving. The bulk was shortfeds not carrying enough flesh to command competition. Such classes of cattle show a decline of 25@50c per hundred. The best cattle sold this week were short-fed yearlings which brought \$14.25, with prime long fed cattle quotable to \$16.50.

HOGS—The market suffered declines from day to day, with order buyers having limited orders. The general market is quoted 25@50c lower than a week ago. Best butchers sold today at \$8.60, with the bulk of finished butchers of all weights at \$8.35@8.50. Unfinished butchers sold mostly at \$8.00@8.25, and sows at \$7.75@8.10.

SHEEP—Lambs 25c lower; top, \$12.75; ewes, steady.

ST. PAUL

(Reported by U. S. Bureau of Agricultural Economics.)

South St. Paul, Minn., Nov. 21, 1928.

CATTLE—New low levels for the season were uncovered on all killing cattle, and the trade closed in a very unreliable condition. Values on fat offerings were, on the average, fully \$1.00 lower; cutters and bulls, 25 to mostly 50c lower. The steer crop furnished shortfeds and grassers. These sold at \$11.00 and down mostly. She stock finished with a bulk of \$6.75@7.75 for cows; heifers, \$7.75@8.75; cutters, \$5.25@6.50; bulls, \$8.25 and down.

HOGS—Increased hog runs at all points found prices here today 15c lower on lights and butchers with pigs 25c lower. Bulk of the desirable lights and butchers today sold at \$8.50; light lights, \$8.25; packing sows, \$7.75@8.00. This latter price also took most of the pigs.

SHEEP—Uneven declines on lambs placed the market in this branch on a steady to 50c lower basis. Sheep held steady. Today's trade found the bulk of the desirable lambs at \$12.75; heavies, \$10.50@11.00; culls, \$9.00@10.00. Desirable ewes sold at \$6.00@6.25; thin offerings, \$2.50@3.50.

RECEIPTS AT CHIEF CENTERS.

Combined receipts of cattle, hogs and sheep at principal markets for week ended November 17, and comparative periods:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended Nov. 17.	302,000	750,000	388,000
Week ago	238,000	583,000	328,000
1927	335,000	734,000	297,000
1926	371,000	615,000	275,000
1925	331,000	738,000	261,000
1924	418,000	1,149,000	324,000

At 11 markets:	Hogs.
Week ended Nov. 17	659,000
Previous week	509,000
1927	641,000
1926	531,000
1925	608,000
1924	1,051,000

At 7 markets:	*Cattle.	Hogs.	Sheep.
Week ended Nov. 17.	211,000	508,000	232,000
Previous week	162,000	398,000	196,000
1927	233,000	515,000	199,000
1926	275,000	439,000	184,000
1925	245,000	542,000	172,000
1924	291,000	858,000	224,000

*Calves at Omaha, St. Louis and St. Joseph counted as cattle previous to 1927.

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RECEIPTS AT CENTERS

SATURDAY, NOVEMBER 17, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	400	4,000	1,000
Kansas City	1,500	1,500	
Omaha	200	2,000	500
St. Louis	100	4,500	100
St. Joseph	200	2,500	500
Sioux City	700	3,500	500
St. Paul	5,200	1,500	3,500
Oklahoma City	100	200	
Fort Worth	400	500	500
Milwaukee	100	200	5,400
Denver	100	600	100
Louisville	100	600	100
Wichita	200	1,400	100
Indianapolis	200	12,000	200
Pittsburgh	100	2,000	300
Cincinnati	100	3,000	100
Buffalo	200	1,100	700
Cleveland	200	800	100
Nashville	100	500	100
Toronto	200	600	400

MONDAY, NOVEMBER 19, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	28,000	38,000	8,000
Kansas City	16,000	8,000	5,000
Omaha	16,000	10,000	6,000
St. Louis	5,500	17,500	800
St. Joseph	2,000	4,500	2,200
Sioux City	6,500	9,000	2,000
St. Paul	22,000	17,000	17,000
Oklahoma City	1,300	1,200	
Fort Worth	6,500	1,400	500
Milwaukee	400	500	200
Denver	21,800	2,900	18,200
Louisville	900	2,900	200
Wichita	800	1,800	200
Indianapolis	800	8,500	200
Pittsburgh	1,700	7,800	2,500
Cincinnati	2,500	7,100	200
Buffalo	2,400	18,900	7,000
Cleveland	1,700	7,800	3,300
Nashville	500	1,800	300
Toronto	3,500	4,400	1,200

TUESDAY, NOVEMBER 20, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	10,000	47,000	11,000
Kansas City	11,000	8,000	5,000
Omaha	6,000	9,000	10,000
St. Louis	4,600	20,000	10,000
St. Joseph	2,400	12,500	4,600
Sioux City	2,000	7,500	1,400
St. Paul	2,000	12,000	2,000
Oklahoma City	1,400	1,500	
Fort Worth	2,000	1,500	500
Milwaukee	1,200	5,000	400
Denver	2,500	1,200	2,400
Louisville	200	1,400	100
Wichita	1,000	1,800	400
Indianapolis	800	20,000	500
Pittsburgh	100	1,800	500
Cincinnati	500	6,800	400
Buffalo	200	1,400	200
Cleveland	100	2,800	1,200
Nashville	100	900	
Toronto	900	1,100	400

WEDNESDAY, NOVEMBER 21, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	11,000	32,000	17,000
Kansas City	8,000	10,000	5,000
Omaha	3,000	9,000	9,000
St. Louis	3,000	18,500	1,500
St. Joseph	2,600	15,000	3,000
Sioux City	2,500	7,500	4,000
St. Paul	2,500	24,000	3,500
Oklahoma City	900	1,500	
Fort Worth	3,500	500	500
Milwaukee	500	4,500	500
Denver	2,400	1,100	2,600
Louisville	300	1,000	300
Wichita	800	2,300	300
Indianapolis	1,000	11,000	800
Pittsburgh	100	3,500	800
Cincinnati	600	6,800	400
Buffalo	200	3,000	500
Cleveland	200	3,500	1,100
Nashville	200	1,000	
Toronto	300	1,400	100

THURSDAY, NOVEMBER 22, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	7,000	51,000	9,000
Kansas City	2,500	9,500	5,000
Omaha	2,000	6,500	8,500
St. Louis	2,300	11,000	1,500
St. Joseph	1,000	8,000	3,500
Sioux City	1,000	5,000	8,500
St. Paul	4,300	13,000	
Oklahoma City	700	1,200	
Fort Worth	2,500	500	500
Milwaukee	800	4,000	400
Denver	1,200	2,400	3,700
Louisville	300	1,400	200
Wichita	800	2,600	100
Indianapolis	800	13,000	500
Pittsburgh	100	3,300	600
Cincinnati	800	4,500	400
Buffalo	100	2,900	200
Cleveland	300	4,800	2,500
Nashville	200	1,000	500
Toronto	400	1,400	

FRIDAY, NOVEMBER 23, 1928.

	Cattle.	Hogs.	Sheep.
Chicago	3,000	27,000	10,000
Kansas City	1,300	4,500	1,000
Omaha	800	5,000	5,000
St. Louis	1,200	14,000	800
St. Joseph	800	4,000	2,200
Sioux City	1,500	4,500	2,500
St. Paul	2,200	11,000	1,900
Oklahoma City	800	1,500	
Fort Worth	2,200	600	600
Milwaukee	300	1,500	100
Denver	1,100	700	1,300
Wichita	200	1,600	300
Indianapolis	600	9,000	600
Pittsburgh	500	5,400	1,500
Cincinnati	500	5,400	400
Buffalo	100	8,000	4,500
Cleveland	100	2,400	1,500

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at the following centers for the week ended November 17, 1928, with comparisons:

CATTLE.

	Week ended Nov. 17.	Prev. week.	Or. week, 1927.
Chicago	31,166	28,281	29,007
Kansas City	22,030	20,241	27,823
Omaha	15,531	20,836	19,149
St. Louis	13,243	13,961	14,807
St. Joseph	9,067	8,892	9,294
Sioux City	8,074	5,545	7,433
Wichita	2,025	2,014	
Fort Worth	10,767	9,102	
Philadelphia	1,561	1,540	1,707
Indianapolis	1,850	1,433	1,807
Boston	1,769	1,901	1,906
New York & Jersey City	9,890	10,930	9,328
Oklahoma City	6,981	5,933	6,237
Cincinnati	3,990	3,796	
Denver	4,484	3,869	
Total	139,267	137,714	132,529

HOGS.

	Week ended Nov. 17.	Prev. week.	Or. week, 1927.
Chicago	157,100	118,500	154,000
Kansas City	33,028	25,485	23,352
Omaha	31,463	20,576	25,708
St. Louis	47,704	36,979	38,909
St. Joseph	23,946	29,511	27,305
Sioux City	18,868	11,395	19,000
Wichita	6,460	6,761	
Fort Worth	4,563	5,925	
Philadelphia	21,536	19,674	19,494
Indianapolis	23,745	15,314	47,861
Boston	19,466	15,229	11,448
New York & Jersey City	69,983	61,045	55,724
Oklahoma City	7,434	7,709	4,739
Cincinnati	26,934	15,805	
Denver	6,804	6,724	
Total	406,124	306,713	427,819

SHEEP.

	Week ended Nov. 17.	Prev. week.	Or. week, 1927.
Chicago	62,554	38,617	46,024
Kansas City	13,795	12,090	10,135
Omaha	27,130	26,106	22,445
St. Louis	6,244	5,066	6,775
St. Joseph	47,704	36,979	38,909
Sioux City	11,582	19,410	15,716
Wichita	14,771	10,599	14,064
Fort Worth	2,341	3,051	
Philadelphia	5,061	6,119	6,732
Indianapolis	1,338	683	2,066
Boston	4,558	4,940	6,069
New York & Jersey City	65,483	66,223	64,660
Oklahoma City	1,137	1,05	13
Cincinnati	2,021	1,429	
Denver	6,648	6,892	
Total	224,946	202,087	196,679

LIVESTOCK PRICES AT LEADING MARKETS.

Following are livestock prices at five leading Western markets on Thursday, Nov. 22, 1928, as reported to THE NATIONAL PROVISIONER by leased wire of the Bureau of Agricultural Economics, U. S. Department of Agriculture:

Hogs (Soft or oily hogs and roasting pigs excluded):	CHICAGO	E. ST. LOUIS	OMAHA	KANS. CITY	ST. PAUL
Hyv. wt. (250-350 lbs.) med.-ch.	\$ 8.40@ 8.75	\$ 8.30@ 8.70	\$ 7.85@ 8.35	\$ 8.25@ 8.60	\$ 8.15@ 8.35
Med. wt. (200-250 lbs.) med.-ch.	8.40@ 8.75	8.40@ 8.75	7.85@ 8.35	8.20@ 8.60	8.15@ 8.35
Lt. wt. (160-200 lbs.) com.-ch.	8.00@ 8.70	8.15@ 8.75	7.50@ 8.30	8.00@ 8.55	8.00@ 8.35
Lt. lt. (130-160 lbs.) com.-ch.	7.50@ 8.50	7.50@ 8.60	7.00@ 8.00	7.50@ 8.45	7.75@ 8.25
Packing sows, smooth and rough	7.60@ 8.10	7.25@ 7.75	7.25@ 7.80	7.10@ 8.00	7.50@ 8.00
Sitr. pigs (130 lbs. down) med.-ch.	7.00@ 8.00	6.25@ 7.75	7.25@ 8.10	7.50@ 8.00
Av. cost and wt., Tue. (pigs excl)	8.74-236 lb.	8.63-201 lb.	8.25-242 lb.	8.55-229 lb.	8.42-223 lb.
SLAUGHTER CATTLE AND CALVES:					
STEERS (1,500 LBS. UP):					
Good.-ch.	12.75@ 17.25
STEERS (1,300-1,500 LBS.):					
Choice	16.00@ 17.25	14.75@ 16.00	14.75@ 16.25	14.25@ 16.00	15.00@ 15.75
Good	12.75@ 16.00	12.25@ 14.75	12.00@ 14.75	11.50@ 14.25	12.00@ 15.00
STEERS (1,100-1,300 LBS.):					
Choice	16.00@ 17.00	14.75@ 16.25	14.75@ 16.50	14.25@ 16.00	15.00@ 16.00
Good	12.50@ 16.00	12.25@ 14.75	12.00@ 14.75	11.50@ 14.25	12.00@ 15.00
STEERS (950-1,100 LBS.):					
Choice	16.00@ 17.25	15.00@ 16.75	14.75@ 16.75	14.25@ 16.25	15.00@ 16.25
Good	12.50@ 16.00	12.50@ 15.00	12.00@ 14.75	11.75@ 14.25	12.00@ 15.00
STEERS (800 LBS. UP):					
Medium	11.25@ 12.50	10.25@ 12.50	10.25@ 12.00	10.00@ 11.75	10.00@ 12.00
Common	8.50@ 11.00	8.25@ 10.25	7.50@ 10.25	7.75@ 10.00	7.50@ 10.00
STEERS (FED CALVES AND YEARLINGS 750-950 LBS.):					
Choice	15.25@ 16.50	15.25@ 16.75	14.75@ 16.50	14.50@ 16.25	14.75@ 15.75
Good	12.25@ 15.25	12.50@ 15.25	12.00@ 14.75	11.75@ 14.50	11.75@ 14.75
HEIFERS (850 LBS. DOWN):					
Choice	14.00@ 14.75	13.75@ 15.00	13.25@ 14.75	13.50@ 14.75	13.50@ 14.75
Good	11.25@ 14.00	11.75@ 13.75	11.00@ 13.25	11.25@ 13.50	10.75@ 13.50
Common-med.	7.50@ 11.25	7.25@ 11.75	7.25@ 11.00	7.50@ 11.25	7.25@ 10.75
HEIFERS (850 LBS. UP):					
Choice	11.50@ 14.25	11.50@ 14.50	11.00@ 14.00	11.25@ 14.50	11.25@ 13.50
Good	10.00@ 14.00	10.25@ 13.75	9.75@ 12.50	9.75@ 13.50	10.00@ 11.75
Medium	8.50@ 11.25	8.25@ 11.50	8.00@ 10.75	8.00@ 11.25	8.00@ 10.75
COWS:					
Choice	10.25@ 11.00	10.25@ 11.25	9.75@ 10.75	10.00@ 10.75	9.75@ 10.50
Good	8.25@ 10.25	8.75@ 10.25	8.00@ 9.75	8.25@ 10.00	8.25@ 9.75
Common-med.	6.75@ 8.25	7.50@ 8.75	6.50@ 8.00	7.00@ 8.25	6.75@ 8.25
Low cutter and cutter	5.50@ 6.75	5.35@ 7.50	5.25@ 6.50	5.25@ 7.00	5.00@ 6.75
BULLS (YEARLINGS EXC.):					
Beef Good.-ch.	9.50@ 11.25	9.00@ 10.50	8.75@ 9.75	8.75@ 9.50	8.40@ 9.50
Cutter-med.	7.00@ 9.40	6.50@ 9.00	6.50@ 8.75	6.25@ 8.75	7.00@ 8.50
CALVES (500 LBS. DOWN):					
Medium.-ch.	8.50@ 11.25	9.00@ 12.00	8.00@ 11.00	8.00@ 11.00	7.50@ 11.00
Cull-common	6.00@ 8.50	6.00@ 9.00	6.00@ 8.00	6.50@ 8.00	5.50@ 7.50
WEANERS (MILK-FED):					
Good.-ch.	12.00@ 14.50	14.50@ 16.00	11.00@ 13.50	10.00@ 13.00	11.00@ 12.50
Medium	11.00@ 12.00	12.00@ 14.50	10.00@ 11.00	8.00@ 10.00	8.50@ 11.00
Cull-common	7.50@ 11.00	8.00@ 12.00	6.50@ 10.00	6.50@ 8.00	5.50@ 8.50
SLAUGHTER SHEEP AND LAMBS:					
Lambs (84 lbs. down) good.-ch.	12.25@ 13.50	12.50@ 13.50	12.00@ 12.75	12.00@ 12.85	11.75@ 12.75
Lambs (92 lbs. down) medium.	11.50@ 12.25	11.50@ 12.50	11.00@ 12.00	11.00@ 12.00	11.00@ 11.25
Lambs (all weights) cull-common	8.25@ 11.50	8.25@ 11.50	7.75@ 11.00	7.50@ 11.00	9.00@ 11.00
..... medium-choice	8.25@ 11.75	7.50@ 11.00	7.50@ 10.25	7.50@ 11.00	7.25@ 10.50
..... ewes (120 lbs. down) med.-ch.	5.00@ 6.75	5.00@ 6.50	4.75@ 6.65	4.75@ 6.50	4.50@ 6.25
..... ewes (120-150 lbs.) medium.-ch.	4.50@ 6.50	4.00@ 6.00	4.50@ 6.25	4.25@ 6.25	4.25@ 6.00
..... ewes (all weights) cull-common.	1.75@ 5.00	1.50@ 5.00	1.50@ 4.75	1.50@ 4.75	1.50@ 4.50

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, November 17, 1928, with comparisons, are reported to The National Provisioner as follows:

CHICAGO.

	Cattle.	Hogs.	Sheep.	
Armour & Co.	9,577	10,900	25,035	
Swift & Co.	7,563	11,900	21,882	
Morris & Co.	3,210	18,500	5,502	
Wilson & Co.	5,008	14,300	10,135	
Anglo-Amer. Prov. Co.	1,131	5,300	
G. H. Hammond Co.	2,968	5,200	
Libby, McNeill & Libby.	1,709	
Brennan Packing Co.	7,000	hogs; Miller & Hart, 8,900 hogs; Independent Packing Co., 4,400 hogs; Boyd, Lunham & Co., 4,400 hogs; Western Packing & Provision Co., 10,900 hogs; Roberts & Oak, 10,900 hogs; Agar Pkg. Co., 5,900 hogs; others, 38,600 hogs.
Totals:	Cattle, 31,186; calves, 9,175; hogs, 157,100; sheep, 62,554.	

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Company.	2,897	1,135	6,218	2,815
Cudahy Packing Co.	3,333	1,134	4,953	3,973
Fowler Packing Co.	626
Morris & Co.	2,388	531	3,700	1,221
Swift & Co.	3,201	813	10,675	2,799
Wilson & Co.	4,050	855	6,117	2,880
Local Butchers	1,017	50	1,365	107
Total	17,512	4,518	33,028	13,795

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour & Co.	3,740	9,621	7,540
Cudahy Pkg. Co.	5,529	7,337	5,693
Dold Pkg. Co.	1,182	5,574
Morris & Co.	2,304	2,225	2,683
Swift & Co.	4,368	6,067	9,315
Eagle Pkg. Co.	20
Glasburg, M.	10
Hoffman Bros.	53
Mayerowich & Vail.	33
Omaha Pkg. Co.	44
J. Rife Pkg. Co.	14
J. Roth & Sons.	29
So. Omaha Pkg. Co.	77
Lincoln Pkg. Co.	398
Morrell Pkg. Co.	44
Nagle Pkg. Co.	58
Shidlar Pkg. Co.	18
Wilson & Co.
Kennett-Murray Co.	2,418
J. W. Murphy	3,721
Others	8,033
Total	17,028	45,016	28,231

ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Co.	1,733	918	6,659	1,733
Swift & Co.	3,268	1,323	6,324	2,178
Morris & Co.	1,970	735	3,299	835
East Side P. Co.	1,731	10,492
Others	4,541	1,474	21,016	1,498
Total	13,243	4,450	47,790	6,244

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company.	3,295	743	11,880	7,266
Armour and Company	2,313	439	7,025	3,180
Morris and Company	1,307	430	4,810	1,197
Others	2,510	440	11,372	2,820
Total	10,006	1,920	35,102	14,412

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	2,716	255	7,853	5,126
Armour & Co.	2,539	203	8,279	5,329
Swift & Co.	1,969	225	4,357	5,673
Smith Bros.	5	1	71
Local butchers	153	12
Others	1,305	49	11,536	920
Total	8,880	745	32,076	17,048

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Morris & Co.	2,082	907	3,455	40
Wilson & Co.	2,851	975	3,498	96
Others	78	511
Total	5,011	1,970	7,434	137

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Foreign	1,110	1,957	30,099	4,889
Kinzan & Co.	1,357	952	23,693	1,299
Indpls. Abt. Co.	928
Armour & Co.	504	30	2,586
Hilgemeyer Bros.	4	1,115	97
Brown Bros.	98	16	186
Beil Pkg. Co.	102	205
Riverview Co.	30	319
Schueler Co.	37	613
Meier Pkg. Co.	48	9	405	6
Ind. Prov. Co.	31	518	63
Nass-Hartman	9	37	35
A. Wabnitz	17
Heater Abt. Co.	420	81	335	446
Miscellaneous
Total	5,035	3,089	61,570	6,835

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
C. A. Freund	114	38	180
S. W. Gall	6	685
J. Hilberg & Son.	166	58
Gus. Jungeling	154	91	88
E. Kahn's Sons Co.	1,066	145	9,632	596
Kroger Gro. & B. Co.	101	99	3,828
Lohrey Packing Co.	44	312
H.H. Meyer Pkg. Co.	44	4,225
W. G. Rehn & Son.	134	88
A. Sander Pkg. Co.	8	1,950
J. Schlachter & Son	149	181	109
J. & F. Schroth P. Co.	15	3,501
Vogel & Son	8	4	509
J. F. Stegner	264	136
Total	2,257	788	24,146	1,511

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	2,276	5,534	16,403	1,964
Swift & Co., Chicago	690
U.D.B.Co., New York	55
The Layton Co.	1,408
R. Gunz & Co.	183	23	74	33
Armour & Co., Milw.	768	2,831
Armour & Co. Chi.	236
Butchers	347	111	274	324
Traders	784	59	14	150
Total	4,649	8,558	18,173	3,170

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	943	436	8,440	949
Dold Pkg. Co.	473	6	4,985	34
Wichita D. Beef.	22
Dunn-Ostergat	92
Keefe-LeSturgeon	53
Total	1,583	442	13,425	983

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Company.	1,675	249	2,264	2,907
Armour & Company.	2,221	205	2,112	3,502
Blayne-Murphy	501	69	1,343
Misc. Packers	889	186	932	724
Total	5,286	709	6,651	7,133

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour & Company.	4,101	4,482	23,679	13,741
Cudahy Packing Co.	538	1,996
Hertz Bros.	282	31	79
Swift & Company.	6,617	6,837	35,213	14,184
United Packing Co.	1,451	136	4
Others	1,064	18,504	6,515
Total	14,053	13,482	77,475	34,444

RECAPITULATION.

Recapitulation of packers' purchases by markets for the week ended November 17, 1928, with comparisons.

CATTLE.

	Week ended Nov. 17, 1927.	Prev. week.	Cor.
Chicago	31,166	28,281	28,097
Kansas City	17,512	16,475	22,502
Omaha	17,928	16,883	19,426
St. Joseph	13,243	13,961	14,897
Sioux City	10,006	10,433	10,716
Oklahoma City	5,011	5,728	5,101
Indianapolis	5,035	4,281	5,496
Cincinnati	2,257	2,517	1,524
Milwaukee	4,049	4,027	4,810
Wichita	1,583	1,500	1,886
Denver	5,286	3,312
St. Paul	14,053	10,969	17,829
Total	136,418	122,121	141,754

*Includes calves.

HOGS.

	1927.	1928.
Chicago	157,100	118,500
Kansas City	35,028	25,485
Omaha	45,016	30,475
St. Louis	47,790	36,970
St. Joseph	35,102	38,362
Sioux City	32,076	18,314
Oklahoma City	7,434	7,799
Indianapolis	61,570	48,823
Cincinnati	24,146	19,762
Milwaukee	18,173	13,564
Wichita	13,425	11,422
Denver	6,651	5,629
St. Paul	77,475	51,359
Total	558,986	426,464

SHEEP.

	1927.	1928.
Chicago	62,554	38,617
Kansas City	13,795	12,090
Omaha	28,231	29,219
St. Louis	8,068	6,775
St. Joseph	14,412	22,180
Sioux City	17,048	14,469
Oklahoma City	137	105
Indianapolis	6,835	3,627
Cincinnati	1,511	1,479
Milwaukee	3,170	1,384
Wichita	683	748
Denver	7,133	8,973
St. Paul	34,444	20,615
Total	196,197	167,581

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 12	22,295	3,300	44,648	28,888
Tues., Nov. 13	10,157	3,022	43,151	18,973
Wed., Nov. 14	16,528	3,143	27,524	18,780
Thurs., Nov. 15	12,004	3,713	37,928	8,886
Fri., Nov. 16	2,346	654	21,035	6,065
Sat., Nov. 17	500	100	4,000	1,000
Totals this week	63,800	14,001	178,286	77,092
Previous week	49,135	11,470	137,480	49,051
Year ago	69,012	13,643	206,366	61,437
2 years ago	81,001	15,113	147,014	62,463

Year's receipts to Nov. 17, with comparative totals.

	1928.	1927.	1928.	1927.
Cattle	128,840	166,765	2,189,641	2,553,756
Calves	29,808	33,828	682,787	626,825
Hogs	362,768	421,471	7,251,980	6,482,087
Sheep	164,161	165,978	3,459,172	3,363,592

SHIPMENTS.

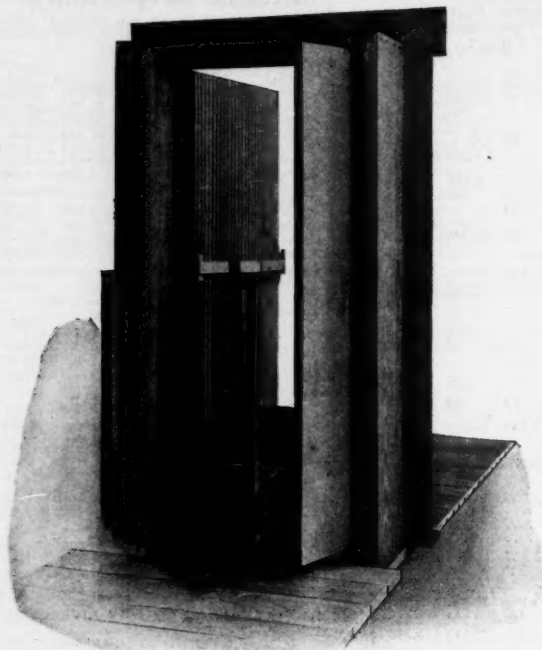
	Cattle.	Calves.	Hogs.	Sheep.
Mon., Nov. 12	3,942	49	8,617	2,841
Tues., Nov. 13	3,080	480	7,351	1,868
Wed., Nov. 14	3,889	105	2,227	3,775
Thurs., Nov. 15	2,627	286	3,386	8,073
Fri., Nov. 16	1,698	8,507	2,341
Sat., Nov. 17	100	500	1,000
Totals this week	15,386	986	35,588	14,888
Previous week	13,831	700	22,899	11,894
Year ago	23,378	1,296	58,527	14,406
2 years ago	26,872	1,743	55,469	21,153

WEEKLY AVERAGE PRICE OF LIVESTOCK.

	Cattle.	Hogs.	Sheep.	Lams.
Week ended Nov. 17	\$14.15	\$ 8.85	\$ 5.75	\$13.10
Previous week	14.15	9.25	5.80	13.20
1927	14.30	9.05	6.00	13.65
1926	9.40	11.50	5.75	12.25
1925	10.05	11.35	7.80	15.35
1924	9.65	8.85	7.10	14.00
1923	9.40	6.90	7.00	12.25
Av. 1923-1927	\$10.55	\$ 9.55	\$ 6.75	\$13.50

Net supply of cattle, hogs and sheep for packers at the Chicago Stock Yards.

	Cattle.	Hogs.	Sheep.
*Week ended Nov. 17	48,000	142,000	63,000
Previous week	35,304	114,590	37,217
1927	45,639	148,338	47,022
1926	52,219	92,145	41,315
1925	46,329	126,032	44,146
1924	57,305	224,612	72,294



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Ice and Refrigeration

REFRIGERATION NOTES.

The Arkansas Cold Storage Co., Little Rock, Ark., has petitioned the state department for permission to increase its capital stock from 2,000 common and 2,000 preferred, par value \$100, to 5,000 shares of no-par value, of which 3,000 will be preferred and 2,000 common.

Morris Lewis of Lexington, Miss., is planning the erection of a cold storage plant, to cost approximately \$50,000.

A modern warehouse and cold storage plant is being erected by the Pearce-Young-Angel Co., P. & N. Warehouse, at Greenville, S. C.

The Jones Cold Storage & Terminal Corp. has been incorporated at Norfolk, Va., with a capital of \$462,500, by Arthur P. Jones.

Contracts have been let for construction of additions to the plant of the Artificial Ice & Cold Storage Co. at Billings, Mont., to be equipped with complete cold storage facilities.

The Jones Cold Storage & Terminal Corp., Norfolk, Va., has let contracts for erection of a six-story cold storage warehouse which will be equipped with refrigeration and ventilation machinery and will contain a million feet of storage space.

The Lewis Grocery Co. of Lexington, Miss., has awarded contracts for construction of a cold storage plant to cost \$100,000 at Durant, Miss. The Lewis company recently acquired the wholesale house of Ellis Brothers at Durant.

J. E. Morgan and J. O. Frizzell will erect in the near future a cold storage plant at San Juan, Tex., which will cost approximately \$75,000.

The Sussex Storage Co. has been incorporated with capital of \$125,000 at Jersey City, N. J., by Louis J. Kriegel to operate a cold storage business.

The Mendota Milling & Supply Co., Mendota, Va., of which W. B. Vermilion is president, will erect a cold storage plant.

Erection of a cold storage plant is planned by the Central Power & Light Co. of San Antonio, Tex., at Harlingen, Tex.

The Tudor Ice & Cold Storage Co., Danville, Va., is planning construction of a six-story cold storage plant soon.

C. B. Montgomery and John Singleton, who recently acquired the meat market of Alfred Hibbert, at Maryville, Tenn., will improve and install a cold storage plant on their new property.

Cold storage equipment is being installed in the new plant of the Kraft Cheese Co., at Summitville, Ind.

The Rath Packing Co. has awarded contracts for additions to its refrigerator storage plant at Waterloo, Ia., to cost \$31,500.

Harry Potash is planning the erection of a cold storage, fruit and produce building in Philadelphia, Pa., on a recently acquired site at Swanson and McKean Streets.

1927 COLD STORAGE DATA.

Statistics on cold storage holdings of meat, dairy products and fish in the United States for the calendar year 1927, with comparisons, are given in Bulletin No. 26, issued recently by the

U. S. Department of Agriculture, Washington, D. C.

The bulletin shows a total refrigerated space for the entire country, as of October 1, 1927, of 667,846,573 cubic feet, classified by warehouses as follows: Meat packing, 378 warehouses; private cold storage warehouses, 273; public cold storage warehouses, 462; combined public and private, 219; and packing plants doing public cold storage business, 31.

Total stocks of all meats in cold storage warehouses and meat packing plants during 1927 declined from 642,032,000 lbs. on January 1 to 541,184,000 lbs. on December 1, the peak being 953,159,000 lbs. on July 1.

Total storage stocks of beef—frozen, cured and in process of cure—declined from 100,873,000 lbs. on January 1, the peak, to 65,345,000 lbs. on December 1. Holdings of frozen lamb and mutton declined from 4,556,000 lbs. January 1, the peak, to 3,790,000 lbs. December 1.

Cold storage stocks of pork—frozen, dry salt and pickled, cured and in process of cure—declined from 472,757,000 lbs. January 1 to 419,822,000 lbs. December 1, the peak being 844,275,000 lbs. on July 1.

Cold storage holdings of frozen poultry for 1927 show a decrease from 144,497,000 lbs. January 1 to 85,030,000 lbs. December 1, with a peak of 145,076,000 on February 1. The total of all varieties of fish held in cold storage warehouses on December 15 was 64,787,000 lbs. against 58,655,000 lbs. January 15, and against 66,790,000 lbs. on November 15, the peak.

During 1927 the cold storage holdings of cheese and creamery butter both reached a high point on September 1. Butter, however, showed an increase from 34,347,000 lbs. January 1 to 83,224,000 lbs. December 1, while the total of all varieties of cheese declined from 72,055,000 lbs. January 1 to 70,735,000 lbs. on December 1.

Cold storage holdings of case and frozen eggs reached their highest points for the year on August 1, both showing increases during the year, as follows: Case eggs, 1,096,000 cases January 1 to 2,956,000 cases December 1; frozen eggs, 33,593,000 lbs. January 1 to 54,703,000 lbs. December 1.

A. S. R. E. PROGRAM.

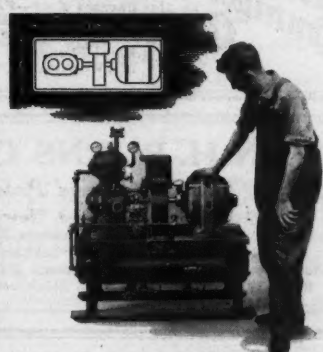
At the annual convention of the American Society of Refrigerating Engineers, to be held in New York City, December 5, 6, 7 and 8, the following subjects will be given particular attention:

Oil refinery refrigeration, ammonia condenser tests, air conditioning, dry ice machinery, arc welding, dairy refrigeration, rural refrigeration, flake ice manufacture, Silica Gel for freight cars, electric refrigeration load tests, use of fins on condensers, heat flow in refrigerators, heat transmission problems, refrigerator test methods, shaft seals and effect of weather on electric refrigeration.

LIVESTOCK AT 67 MARKETS.

Receipts and disposition of livestock at 67 leading markets during October, 1928, with comparisons are reported by the U. S. Bureau of Agricultural Economics as follows:

CATTLE.			
	Receipts.	Local slaughter.	Total abtpts.
Total	1,911,007	794,052	1,104,760
October average, 5 years, 1923-1927 ..	2,080,190	939,887	1,117,406
CALVES.			
Total	628,518	308,907	222,449
October average, 5 years, 1923-1927 ..	647,002	440,712	210,195
HOGS.			
Total	3,664,004	2,308,568	1,341,095
October average, 5 years, 1923-1927 ..	3,690,267	2,310,182	1,386,385
SHEEP AND LAMBS.			
Total	3,838,254	1,406,250	2,485,488
October average, 5 years, 1923-1927 ..	3,326,986	1,018,670	2,301,570



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*Cash Provisions—Beef—Etc**Future Provisions - Grain and Cotton*

Members Chicago Board of Trade
Daily Price List Sent on Request

J. C. Wood & Co.

105 W. Adams Street

BROKERS

CHICAGO

W. J. Lake & Company, Inc.

Brokers, Importers and Exporters for the
Pacific Coast Market

Provisions, Fats, Oils and all By-Products
SEATTLE, WASH. All Codes PORTLAND, ORE.

H. C. GARDNER**F. A. LINDBERG****GARDNER & LINDBERG****ENGINEERS**

Mechanical, Electrical, Architectural
SPECIALTIES, Packing Plants, Cold Storage, Manufacturing
Plants, Power Installations, Investigations

1124 Marquette Bldg.

CHICAGO

H. P. Henschien**R. J. McLaren****HENSCHIE & McLAREN****Architects**

1637 Prairie Ave.

Chicago, Ill.

PACKING PLANTS AND COLD STORAGE CONSTRUCTION**GEO. H. JACKLE****Broker**

Tankage, Blood, Bones, Cracklings, Bonemeal,
Hoof and Horn Meal

40 Rector St.

New York City

Chicago Section

E. G. James, of the E. G. James Co., Chicago provision brokers, spent several days in St. Louis this week.

F. J. Dorsey, head of the Blue River Reduction Co., Edinburgh, Ind., spent several days in Chicago this past week.

Fred M. Tobin, president of the Rochester Packing Co., Rochester, N. Y., was in Chicago for a day last week.

W. H. Sweet, of the Toledo, O., office of the Cincinnati Butchers' Supply Co., was a visitor at the Chicago office a few days ago.

Jay E. Decker, president of Jacob E. Decker & Sons, Mason City, Ia., dropped into the city for a short visit the early part of this week.

Packers' purchases of livestock at Chicago for the first four days of this week totaled 27,076 cattle, 8,721 calves, 104,179 hogs and 32,403 sheep.

Paul C. Schaper, who heads Schaper's Market Co., packers, Fort Madison, Ia., was a visitor at the office of the Raschke Brokerage Co. this week.

Jay C. Hormel, vice-president and general manager of Geo. A. Hormel & Co., of Austin, Minn., was in Chicago Thursday on one of his frequent business trips.

A. L. Eberhart, who recently resigned from the firm of Cross, Roy, Eberhart & Harris, Chicago provision brokers, is in Austin, Minn., this week attending the funeral of his mother.

Provision shipments from Chicago for the week ended Nov. 17, 1928, with comparisons, are reported as follows:

	Last wk.	Prev. wk.	Cor. week, 1927.
Cured meats, lbs.	20,483,000	20,120,000	17,524,000
Fresh meats, lbs.	35,325,000	37,547,000	35,260,000
Lard, lbs.	8,516,000	13,548,000	7,516,000

Fred R. Burrows, of Swift & Company, is in St. Luke's hospital recovering from a fracture of the hip, suffered in a recent fall. Mr. Burrows is one of the best-loved men in the industry, and the hospital authorities have had to establish traffic rules to prevent congestion in the hospital corridors since Mr. Burrows has been there.

J. E. Wrenn, district manager at Kansas City of the Bureau of Foreign and Domestic Commerce of the U. S. Department of Commerce, was a visitor in Chicago during the week. Mr. Wrenn is well-known in the meat packing industry, having been in charge of the meats, fats and oil division of the department for some years, and later American trade commissioner at Hamburg, Germany.

A. E. Hayes, of Hatley Brothers, well known in the provision trade both for his Board of Trade activities and in the cash market will sail for Europe on November 28 on a combination business and pleasure trip. He will return

about February 1. The trade regrets the loss of an active trader during what is normally a dull season, but everybody hopes Archie will have a pleasant journey.

Earl S. Haines, executive secretary of the Shortening and Oil Division of the Interstate Cotton Seed Crushers' Association, with headquarters in Memphis, Tenn., was in Chicago this week in connection with the work of his organization, which is one of the first in the country to establish a code of trade practice regarding prices and price lists, and to take the necessary steps to enforce its rules. Mr. Haines was long a member of the staff of the Federal Trade Commission, and is known as an authority in the matter of trade cooperation, especially in regard to open prices.

CANADIAN LIVESTOCK PRICES.

Summary of top prices for livestock at leading Canadian centers for the week ended Nov. 15, 1928:

BUTCHER STEERS.				
	1,000-1,200 lbs.	Week ended Nov. 15.	Prev. week.	Same week, 1927.
Toronto		\$10.00	\$10.00	\$ 9.50
Montreal		10.25	10.50	8.40
Winnipeg		9.50	9.00	9.00
Calgary		8.75	8.75	8.25
Edmonton		9.00	9.00	7.75
Pr. Albert		8.00	8.00	7.50
Moose Jaw		8.35	8.80	8.00
Saskatoon		8.00	7.50

VEAL CALVES.				
Toronto		\$16.50	\$15.50	\$15.00
Montreal		14.00	14.00	13.00
Winnipeg		12.00	13.00	10.00
Calgary		9.50	9.50	8.75
Edmonton		12.00	11.00	10.00
Pr. Albert		9.00	10.00	7.00
Moose Jaw		11.00	11.00	8.00
Saskatoon		11.00	9.50

SELECT BACON HOGS.				
Toronto		\$10.00	\$10.25	\$ 9.65
Montreal		10.25	10.50	9.50
Winnipeg		9.00	9.40	8.50
Calgary		9.25	9.50	9.25
Edmonton		8.85	9.00	9.00
Pr. Albert		9.00	9.50	8.25
Moose Jaw		8.90	9.15	8.65
Saskatoon		8.95	9.25

GOOD LAMBS.				
Toronto		\$11.50	\$11.75	\$11.75
Montreal		11.00	11.00	11.00
Winnipeg		11.25	11.50	10.00
Calgary		10.00	11.00	11.00
Edmonton		10.50	11.00	11.75
Pr. Albert		10.00	9.50	10.00
Moose Jaw		11.00	11.00
Saskatoon		10.50	10.50

CHICAGO HOG PURCHASES.

Purchases of hogs by Chicago packers for the week ended Thursday, Nov. 22, 1928, with comparisons:

	Week ended Nov. 22.	Prev. week.	Cor. week, 1927.
Armour & Company	15,806	10,527	10,915
Anglo-American Prov. Co.	5,043	5,027	5,480
Swift & Co.	13,707	8,872	10,833
G. H. Hammond Co.	6,434	4,884	7,303
Morris & Co.	8,142	6,126	7,743
Wilson & Co.	13,612	10,678	9,100
Boyd-Lunham Co.	6,516	4,046	5,734
Western Pkg. & Prov. Co.	10,863	8,800	9,295
Roberts & Oake	10,043	9,246	5,435
Miller & Hart	9,044	8,959	5,931
Independent Pkg. Co.	6,233	4,111	5,675
Brennan Pkg. Co.	7,841	6,962	5,400
Agar Pkg. Co.	5,760	4,259	4,406
Total	134,402	92,497	93,250

PERISHABLE FREIGHT HEARING.

The subjects following will be given consideration by the National Perishable Freight Committee at a shippers' public hearing to be held at committee headquarters, room 308, Union Station Building, 516 W. Jackson Blvd., Chicago, Ill., on December 11, 1928, commencing at ten o'clock in the morning.

No. 1927—Top icing shipments of vegetables.

No. 1956—Change from standard ventilation to refrigeration.

No. 2010—Nevada groupings.

No. 2015—Ordering cars.

No. 2033—Heater charges to and from Arkansas and Oklahoma points on sweet potatoes.

No. 2034—Charge for ice at Fulton, Ky.

No. 2035—Failure to specify icing instructions.

No. 2038—Protective service against cold on bananas, carloads, at points in Kentucky.

No. 2039—Protective service against cold on bananas.

No. 2041—Icing of cars only at point where icing facilities are maintained.

No. 2045—Refrigeration charges interstate points to Michigan.

No. 2050—Refrigeration charges on export traffic from California.

No. 2051—Refrigeration charges on export dairy traffic via California terminals.

No. 2056—Handling perishable commodities under protective service—stolons.

No. 2059—Free transportation of "A" frames.

No. 2062—Refrigeration charges on melons from Nogales, Arizona, on shipments originating in Mexico, destined to interstate points.

No. 2063—Top icing vegetables Colorado to Texas.

No. 2065—Through stated refrigeration charges between interstate points to Texarkana, Ark. versus Texarkana, Tex.

No. 2066—Transportation of caretakers with pineapples, CL.

No. 2069—Refrigeration charges from Michigan to interstate points.

No. 2070—Furnishing ventilation service at intermediate points and destination.

No. 2071—Charge for salt supplied to fruits and vegetables moving under standard refrigeration service.

No. 2075—Extending carriers' protective service against cold from Texas.

WESTERN LIVESTOCK MAN DIES.

Leslie E. Green, secretary of the Denver Livestock Exchange, died on November 17, a victim of pneumonia. Mr. Green was 38 years of age. Funeral services were held in Denver on November 19, and interment made in Escanaba, Mich., his former home. An attorney by profession, Mr. Green was a champion of Western livestock interests, and on numerous occasions had represented the livestock shippers and the Denver Exchange before the Interstate Commerce Commission relative to freight rates in which the Western growers were interested.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY
MARKET SERVICE

CASH PRICES.

Based on Actual Carlot Trading, Thursday,
Nov. 22, 1928.

Regular Hams.	Green.	S. P.
8-10	17	20 1/2
10-12	16 1/2	20 1/2
12-14	16 1/2	20 1/2
14-16	16 1/2	20 1/2
16-18	16 1/2	20 1/2
18-20	16 1/2	20 1/2
20-22	16 1/2	20 1/2
22-24	16 1/2	20 1/2
24-26	16 1/2	20 1/2
26-28	16 1/2	20 1/2
28-30	16 1/2	20 1/2
30-35	16 1/2	20 1/2

S. P. Boiling Hams.

H. Runs.	Select.
18-20	20 1/2
20-22	20 1/2
22-24	19 1/2

Skinned Hams.

Green.	S. P.
10-14	17 1/2
14-16	17 1/2
16-18	16 1/2
18-20	16 1/2
20-22	16 1/2
22-24	14 1/2
24-26	14 1/2
26-28	14 1/2
28-30	14 1/2
30-35	14 1/2

Picnics.

Green.	S. P.
4-8	13 1/2
8-10	12 1/2
10-12	12 1/2
12-14	12 1/2

Bellies.*

Green.	Cured.
6-8	16 1/2
8-10	15 1/2
10-12	15 1/2
12-14	15 1/2
14-16	14 1/2
16-18	14 1/2

*Square Cut and Seedless.

D. S. Bellies.

Clear.	Rib.
14-16	13
16-18	12 1/2
18-20	12 1/2
20-25	12 1/2
25-30	12 1/2
30-35	12 1/2
35-40	11 1/2
40-50	11 1/2

D. S. Fat Backs.

8-10	10 1/2
10-12	12 1/2
12-14	12 1/2
14-16	13
16-18	13 1/2
18-20	13 1/2
20-25	14 1/2

D. S. Rough Ribs.

45-50	11 1/2
50-60	11
60-70	10 1/2
70-80	10 1/2

Other D. S. Meats.

Extra Short Clears	35-45
Extra Short Ribs	35-45
Regular Plates	6-8
Clear Plates	4-6
Jowl Butts	10 1/2

Lard.

Prime Steam, tierces	11.55
Prime Steam, loose	11.20

FUTURE PRICES.

SATURDAY, NOVEMBER 17, 1928.

LARD—	Open.	High.	Low.	Close.
Dec.	11.37 1/2	11.57 1/2	11.52 1/2	11.55ax
Jan.	12.07 1/2	12.07 1/2	12.02 1/2	12.02 1/2b
May	12.40	12.40	12.35	12.37

CLEAR BELLIES—

	Open.	High.	Low.	Close.
Dec.				12.00n
Jan.				12.42 1/2n

SHORT RIBS—

	Open.	High.	Low.	Close.
Dec.				11.30n
Jan.				14.72 1/2n

MONDAY, NOVEMBER 19, 1928.

LARD—	Open.	High.	Low.	Close.
Nov.	11.00	11.80	11.57 1/2	11.70ax
Dec.	11.00	11.80	11.57 1/2	11.75ax
Jan.	12.10	12.15	12.07 1/2	12.12 1/2ax
Feb.	12.30	12.30	12.22 1/2	12.22 1/2n
Mar.	12.30	12.30	12.25	12.30b
May	12.50	12.55	12.50	12.52 1/2

CLEAR BELLIES—

	Open.	High.	Low.	Close.
Nov.	12.15	12.15	12.15	12.15
Dec.	12.15	12.15	12.15	12.05b
Jan.	12.50	12.50	12.50	12.50
Feb.	12.50	12.50	12.50	12.80b

SHORT RIBS—

	Open.	High.	Low.	Close.
Dec.				11.20ax
Jan.				11.47 1/2n

TUESDAY, NOVEMBER 20, 1928.

LARD—	Open.	High.	Low.	Close.
Nov.				11.72 1/2n
Dec.	11.05	11.80	11.05	11.75-80
Jan.	12.10	12.10	12.10	12.10
Feb.				12.17 1/2n
Mar.	12.22 1/2	12.25	12.22 1/2	12.25
May	12.45	12.45	12.45	12.45b

CLEAR BELLIES—

	Open.	High.	Low.	Close.
Nov.				12.15n
Dec.				12.05n
Jan.	12.45	12.45	12.45	12.45

SHORT RIBS—

	Open.	High.	Low.	Close.
Dec.				11.20n
Jan.				11.37 1/2ax

WEDNESDAY, NOVEMBER 21, 1928.

LARD—	Open.	High.	Low.	Close.
Nov.				11.65ax
Dec.	11.70	11.75	11.67 1/2	11.70b
Jan.	12.07 1/2	12.12 1/2	12.07 1/2	12.12 1/2ax
Feb.				12.22 1/2n
Mar.				12.30b
May	12.45	12.52 1/2	12.45	12.50b

CLEAR BELLIES—

	Open.	High.	Low.	Close.
Nov.				12.12 1/2ax
Dec.	12.05	12.05	12.05	12.05
Jan.	12.47 1/2	12.50	12.47 1/2	12.47 1/2
Feb.	12.85	12.85	12.85	12.85

SHORT RIBS—

	Open.	High.	Low.	Close.
Dec.				11.20ax
Jan.				11.37 1/2n

THURSDAY, NOVEMBER 22, 1928.

LARD—	Open.	High.	Low.	Close.
Nov.				11.55n
Dec.	11.57 1/2-60	11.70	11.57 1/2	11.57 1/2
Jan.	12.05	12.07 1/2	12.02 1/2	12.05
Feb.				12.15n
Mar.	12.25	12.25	12.22 1/2	12.25
May	12.42 1/2	12.47 1/2	12.42 1/2	12.45ax

CLEAR BELLIES—

	Open.	High.	Low.	Close.
Nov.				12.05ax
Dec.	12.45	12.45	12.37 1/2	12.05n
Jan.				12.85ax

SHORT RIBS—

	Open.	High.	Low.	Close.
Dec.				11.10ax
Jan.	11.35	11.35	11.20	11.20ax

FRIDAY, NOVEMBER 23, 1928.

LARD—	Open.	High.	Low.	Close.
Nov.				11.35n
Dec.	11.42 1/2-47 1/2	11.50	11.35	11.35
Jan.	11.02 1/2-12	12.00	11.85	11.85b
Feb.				11.95n
Mar.	12.15	12.15	12.07 1/2	12.07 1/2ax
May	12.37 1/2	12.37 1/2	12.27 1/2	12.27 1/2ax

CLEAR BELLIES—

	Open.	High.	Low.	Close.
Nov.				12.05ax
Dec.				12.05ax
Jan.				12.30ax
May	12.75	12.75	12.75	12.75

SHORT RIBS—

	Open.	High.	Low.	Close.
Dec.	10.70	10.75	10.70	10.75b
Jan.	11.00	11.05	11.00	11.05b

CHICAGO RETAIL MEATS

Beef.

Week ended Nov. 21. Cor. wk. 1928.

No.	No.	No.	No.	No.	No.
1.	2.	3.	4.	5.	6.

Rib roast, hy.	end.35	30	16	25	22
Rib roast, lt. end	45	35	20	40	29
Chuck Roast	34	30	21	26	29
Steaks, round	55	50	25	45	39
Steaks, sirloin	55	50	25	45	39
Steaks, porterh.	75	45	29	50	37
Steaks, flank	28	25	18	28	25
Beef stew, chuck	27	22	17	20	18
Corned briskets,					
boneless	28	24	18	24	23
Corned plates	20	15	10	16	11
Corned rumps, bnls.	22	18	25	22	11

Lamb.

	Good.	Comm.	Good.	Comm.
Hindquarters	35	27	35	27
Legs	40	28	40	28
Stews	22	15	20	15
Chops, shoulder	25	20	25	20
Chops, rib and loin	60	25	65	25

Mutton.

	Good.	Comm.	Good.	Comm.
Legs	24	20	24	20
Stew	10	10	10	10
Shoulders	14	10	14	10
Chops, rib and loin	35	35	35	35

Pork.

Loins, 8@10 av.	28	@30	28	@30
Loins, 10@12 av.	28	@28	28	@28
Loins, 12@14 av.	25	@27	25	@27
Loins, 14 and over	21	@24	21	@24
Chops	28	@30	28	@30
Shoulders	28	@28	28	@28
Butts	28	@28	28	@28
Spareribs	22	@22	22	@22
Hocks	14	@14	14	@14
Leaf lard, raw	14	@14	14	@14

Veal.

Hindquarters	30	@35	30	@35
Forequarters	22	@24	22	@24
Legs	30	@35	30	@35
Breasts	16	@22	16	@22
Shoulders	18	@22	18	@22
Cutlets	18	@22	18	@22
Rib and loin chops	50	@50	50	@50

Butchers' Offal.

Suet	@ 5 1/2	@ 1
Shop fat	@ 3	@ 1
Bone, per 100 lbs.	@ 50	@ 1
Calf skins	@ 22	@ 1
Kips	@ 21	@ 1
Deacons	@ 12	@ 1

CURING MATERIALS.

	Bbls.	Accts.
Nitrite of Soda, 1 c. l. Chicago	8 1/2	
Saltpetre, less than 25 bbl. lots, f.o.b. N. Y.	22	8
Dble. retd. gran.	24	8
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8 1/2	
Dbl. rfd. gran. Nitrate of Soda	4	
Saltpetre, 25 bbl. lots, f.o.b. N. Y.	22	8
Dbl. retd. gran.	24	8
Small crystals	7 1/2	
Medium crystals	7 1/2	
Large crystals	8 1/2	
Dbl. rfd. gran. Nitrate of Soda	3 1/2	
Boric acid, carlots, powdered, in bbls.	8 1/2	
Crystals to powdered, in bbls.	9 1/2	
5-ton lots or more	9 1/2	
In bbls. in less than 5-ton lots	8 1/2	
Borax, carlots, powdered, in bbls.	5	
In ton lots, gran. or pow., bbls.	5	

Salt—	
Granulated, car lots, per ton, f.o.b. Chicago	14
Medium, car lots, per ton, f.o.b. Chicago	14
bulk	14
Rock, carlots, per ton, f.o.b. Chicago	14
Sugar—	
Raw sugar, 96 basis, f.o.b. New Or.	14
leane	14
Second sugar, 90 basis	14
Syrup, testing 65 and 65 combined su.	14
and invert, New York	14
Standard gran. f.o.b. refiners (2%)	14
Packers' curing sugar, 100 lb. bags,	14
f.o.b. Reserve, La., less 2%	14
Packers' curing sugar, 250 lb. bags,	14
f.o.b. Reserve, La., less 2%	14

FOOD HIGHER BUT MEAT LOWER

New York was one of the cities in which the price of food increased in the month September 15-October 15, according to the retail food index of the U. S. Bureau of Labor Statistics. In spite of this general increase, however, there was a 5 per cent decrease in the price of pork chops, 4 per cent in leg of lamb and 3 per cent in sirloin steak and round steak.

PURE VINEGARS

A. P. CALLAHAN & COMPANY

207 SOUTH LA SALLE STREET

CHICAGO, ILL.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

	Week ended Nov. 21, 1928	Cor. week, Nov. 19, 1928
Prime native steers.....	26 @ 27	23 @ 25
Good native steers.....	24 @ 26	20 @ 23
Medium steers.....	22 1/2 @ 24	16 @ 19
Heifers, good.....	19 1/2 @ 24 1/2	15 @ 18
Cows.....	15 @ 18	11 @ 16
Four quarters, choice.....	28 @ 30	28 @ 30
Two quarters, choice.....	21 @ 23	19 @ 20

Beef Cuts.

Steer Loins, No. 1.....	@ 45	@ 52
Steer Loins, No. 2.....	@ 43	@ 44
Steer Short Loins, No. 1.....	@ 56	@ 71
Steer Short Loins, No. 2.....	@ 53	@ 66
Steer Loin Ends (hips).....	@ 33	@ 43
Steer Loin Ends, No. 2.....	@ 33	@ 32
Cow Loins.....	@ 26	@ 24
Cow Short Loins.....	@ 30	@ 30
Cow Loin Ends (hips).....	@ 25	@ 18
Steer Ribs, No. 1.....	@ 31	@ 37
Steer Ribs, No. 2.....	@ 30	@ 36
Cow Ribs, No. 2.....	@ 22	@ 22
Cow Ribs, No. 3.....	@ 15	@ 12 1/2
Steer Rounds, No. 1.....	@ 22	@ 20
Steer Rounds, No. 2.....	@ 21 1/2	@ 19
Steer Chucks, No. 1.....	@ 21	@ 18
Steer Chucks, No. 2.....	@ 20	@ 17
Cow Rounds.....	@ 17	@ 13 1/2
Cow Chucks.....	@ 17	@ 14
Medium Plates.....	@ 14	@ 10 1/2
Briskets, No. 1.....	@ 25	@ 16
Steer Navel Ends.....	@ 15	@ 12
Cow Navel Ends.....	@ 13 1/2	@ 11 1/2
Fore Shanks.....	@ 13	@ 9
Ham Shanks.....	@ 8 1/2	@ 9 1/2
Strip Loins, No. 1, bbls.....	@ 50	@ 55
Strip Loins, No. 2.....	@ 45	@ 50
Briskin Butts, No. 1.....	@ 36	@ 24
Briskin Butts, No. 2.....	@ 30	@ 26
Beef Tenderloins, No. 1.....	@ 70	@ 70
Beef Tenderloins, No. 2.....	@ 65	@ 65
Rump Butts.....	@ 20	@ 18
Pork Steaks.....	@ 30	@ 20
Shoulder Clods.....	@ 17	@ 15
Hanging Tenderloins.....	@ 18	@ 12

Beef Products.

Brains (per lb.).....	@ 10	@ 10
Hearts.....	@ 12	@ 11
Tongues, 4@5.....	@ 30	@ 28
Sweetbreads.....	@ 44	@ 38
Or-Tail, per lb.....	@ 15	@ 9
Fresh Tripe, plain.....	7 @ 8	@ 6
Fresh Tripe, H. C.....	@ 10	@ 7 1/2
Livers.....	19 1/2 @ 24	@ 15
Kidneys, per lb.....	@ 15	@ 10

Veal.

Choice Carcass.....	23 @ 24	20 @ 21
Good Carcass.....	18 @ 22	15 @ 19
Good Saddle.....	23 @ 30	20 @ 28
Good Backs.....	18 @ 20	12 @ 16
Medium Backs.....	12 @ 15	10 @ 11

Veal Products.

Brains, each.....	@ 14	@ 15
Sweetbreads.....	@ 80	@ 70
Calf Livers.....	@ 57	@ 55

Lamb.

Choice Lambs.....	@ 24	@ 27
Medium Lambs.....	@ 22	@ 24
Choice Saddle.....	@ 30	@ 30
Medium Saddle.....	@ 28	@ 28
Choice Fores.....	@ 18	@ 20
Lamb Fores.....	@ 16	@ 18
Lamb Tongues, per lb.....	@ 33	@ 32
Lamb Kidneys, per lb.....	@ 15	@ 13
Lamb Kidneys, per lb.....	@ 30	@ 30

Mutton.

Heavy Sheep.....	@ 9	@ 9
Light Sheep.....	@ 13	@ 13
Heavy Saddle.....	@ 10	@ 12
Light Saddle.....	@ 16	@ 15
Heavy Fores.....	@ 8	@ 7
Light Fores.....	@ 10	@ 12
Mutton Legs.....	@ 20	@ 17
Mutton Loins.....	@ 12	@ 18
Mutton Stew.....	@ 8	@ 9
Sheep Tongues, per lb.....	@ 15	@ 13
Sheep Heads, each.....	@ 10	@ 10

Fresh Pork, Etc.

Pork Loins, 8@10 lbs. av.....	@ 20	@ 21
Casas.....	@ 16	@ 16
Skinned Shoulders.....	@ 16	@ 13 1/2
Tenderloins.....	@ 40	@ 15
Spare Ribs.....	@ 15	@ 14 1/2
Leaf Lard.....	@ 12	@ 12 1/2
Back Fat.....	@ 14	@ 14 1/2
Butter Butts.....	@ 17	10 1/2 @ 20
Hocks.....	@ 12	@ 14
Tails.....	@ 12	@ 15
Neck Bones.....	@ 5	@ 6
Slip Bones.....	@ 14	@ 15
Bone Bones.....	@ 16	@ 12
Pigs Feet.....	@ 6	@ 6
Kidneys, per lb.....	@ 11	@ 9
Livers.....	13 1/2 @ 14	5 1/2 @ 6
Brains.....	@ 14	@ 14
Kars.....	@ 5	@ 6
Heads.....	@ 8	@ 9
Heads.....	@ 8	@ 10

DOMESTIC SAUSAGE.

Fancy pork sausage, in 1-lb. carton.....	@ 28
Country style sausage, fresh in link.....	@ 22
Country style sausage, fresh in bulk.....	@ 20
Country style sausage, smoked.....	@ 24
Frankfurts in sheep casings.....	@ 24 1/2
Frankfurts in hog casings.....	@ 24
Bologna in beef bungs, choice.....	@ 18 1/2
Bologna in cloth, paraffined, choice.....	@ 17
Bologna in beef middles, choice.....	@ 19
Liver sausage in hog bungs.....	@ 21
Smoked liver sausage in hog bungs.....	@ 27
Liver sausage in beef rounds.....	@ 19
Head cheese.....	@ 18
New England luncheon specialty.....	@ 20
Mixed luncheon specialty.....	@ 21 1/2
Tongue sausage.....	@ 28
Blood sausage.....	@ 18
Polish sausage.....	@ 21
Souse.....	@ 17

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 40
Thuringer Cervelat.....	@ 47
Farmer.....	@ 35
Holsteiner.....	@ 38
B. C. Salami, choice.....	@ 47
Milano Salami, choice, in hog bungs.....	@ 47
B. C. Salami, new condition.....	@ 28
Frisses, choice, in hog middles.....	@ 44
Genoa style Salami.....	@ 56
Pepperoni.....	@ 40
Mortadella, new condition.....	@ 27
Capicola.....	@ 34
Italian style hams.....	@ 40
Virginia hams.....	@ 53

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$7.00
Large tins, 1 to crate.....	8.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	8.50
Large tins, 1 to crate.....	9.50
Frankfurt style sausage in pork casings—	
Small tins, 2 to crate.....	8.00
Large tins, 1 to crate.....	9.00
Smoked link sausage in pork casings—	
Small tins, 2 to crate.....	7.50
Large tins, 1 to crate.....	8.50

SAUSAGE MATERIALS.

Regular pork trimmings.....	10 @ 10 1/2
Special lean pork trimmings.....	14 1/2 @ 15
Extra lean pork trimmings.....	@ 16 1/2
Neck bone trimmings.....	@ 11 1/2
Pork cheek meat.....	@ 10
Pork hearts.....	9 @ 9 1/2
Native boneless bull meat (heavy).....	@ 17
Boneless chucks.....	@ 14 1/2
Shank meat.....	@ 13 1/2
Beef trimmings.....	@ 12 1/2
Beef hearts.....	@ 9
Beef cheeks (trimmed).....	10 1/2 @ 11 1/2
Dressed canners, 300 lbs. and up.....	@ 11 1/2
Dressed canners, 350 lbs. and up.....	@ 11 1/2
Dr. Bologna bulls, 500@700 lbs.....	@ 13 1/2
Beef tripe.....	@ 7
Cured pork tongues (can. trim.).....	@ 15

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

Beef casings:	
Domestic round, 180 pack.....	@ 55
Domestic round, 140 pack.....	@ 53
Wide export rounds.....	@ 52
Medium export rounds.....	@ 57
Narrow export rounds.....	@ 67
No. 1 weasands.....	@ 14
No. 2 weasands.....	@ 10
No. 1 domestic bungs.....	@ 33
No. 2 bungs.....	@ 21
Regular middles.....	@ 7.25
Selected wide middles.....	@ 2.50
Dried bladders:	
12/15.....	@ 2.25
10/12.....	@ 2.00
8/10.....	@ 1.00
6/8.....	@ 1.25

Hog Casings:	
Narrow, med., per 100 yds.....	@ 3.25
Narrow, med., per 100 yds.....	@ 2.50
Medium, per 100 yds.....	@ 1.50
Wide, per 100 yds.....	@ .90
Export bungs.....	@ .38
Large prime bungs.....	@ .25
Medium prime bungs.....	@ .16
Small prime bungs.....	@ .09
Middle prime bungs.....	@ .18
Stomachs.....	.08 @ .08
Quotations for large lots. Smaller quantities at usual advance	

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$16.00
Honeycomb tripe, 200-lb. bbl.....	19.00
Pocket honeycomb tripe, 200-lb. bbl.....	20.00
Pork feet, 200-lb. bbl.....	15.50
Pork tenderloins, 200-lb. bbl.....	78.00
Lamb tongues, long cut, 200-lb. bbl.....	58.00
Lamb tongues, short cut, 200-lb. bbl.....	71.00

BARRELED PORK AND BEEF.

Meat, pork regular.....	30.00
Family back pork, 20 to 34 pieces.....	34.00
Family back pork, 35 to 38 pieces.....	34.00
Clear back pork, 40 to 50 pieces.....	29.50
Clear plate pork, 25 to 35 pieces.....	23.50
Brisket pork.....	28.00
Bean pork.....	25.00
Plate beef.....	33.00
Extra plate beef, 200 lb. bbls.....	34.00

COOPERAGE.

Ash pork barrels, black iron hoops.....	\$1.55 @ 1.57 1/2
Oak pork barrels, black iron hoops.....	1.80 @ 1.85
Ash pork barrels, galv. iron hoops.....	1.75 @ 1.77 1/2
White oak ham tierces.....	2.23 1/2 @ 2.25
Red oak lard tierces.....	2.23 1/2 @ 2.25
White oak lard tierces.....	2.42 1/2 @ 2.45

OLEOMARGARINE.

Highest grade natural color animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 25
White animal fat margarine in 1 lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 21 1/2
Nut, 1 lb. cartons, f.o.b. Chicago.....	@ 18
(30 and 60 lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 16

DRY SALT MEATS.

Extra short clears.....	@ 11 1/2
Extra short ribs.....	@ 11 1/2
Short clear middles, 60-lb. avg.....	@ 13 1/2
Clear bellies, 18@20 lbs.....	@ 12 1/2
Clear bellies, 14@16 lbs.....	@ 13 1/2
Rib bellies, 20@25 lbs.....	@ 12 1/2
Rib bellies, 25@30 lbs.....	@ 12 1/2
Fat backs, 10@12 lbs.....	@ 12
Fat backs, 14@16 lbs.....	@ 12 1/2
Regular plates.....	@ 10 1/2
Butts.....	@ 10 1/2

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@ 26 1/2
Fancy skd. hams, 14@16 lbs.....	@ 28
Standard reg. hams, 14@16 lbs.....	@ 25 1/2
Picnics, 4@8 lbs.....	@ 22
Fancy bacon, 6@8 lbs.....	@ 30
Standard bacon, 6@8 lbs.....	@ 23 1/2
No. 1 Beef Ham Sets, smoked—	
Insides, 8@12 lbs.....	@ 48 1/2
Outsides, 5@9 lbs.....	@ 41
Knuckles, 5@9 lbs.....	@ 44 1/2
Cooked hams, choice, skin on, fatted.....	@ 39
Cooked hams, choice, skinned, fatted.....	@ 40
Cooked hams, choice, skinned, fatted.....	@ 42
Cooked picnics, skin on, fatted.....	@ 27
Cooked picnics, skinned, fatted.....	@ 29
Cooked loin roll, smoked.....	@ 44

ANIMAL OILS.

Prime Edible Lard Oil.....	@ 15 1/2
Headlight Burning Oil.....	@ 14
Prime W. S. Lard Oil.....	@ 13 1/2
Extra W. S. Lard Oil.....	@ 13 1/2
Extra Lard Oil.....	@ 12 1/2
No. 1 Lard Oil.....	@ 12 1/2
No. 2 Lard Oil.....	@ 11 1/2
Acidless Tallow Oil.....	@ 11 1/2
20 C. T. Neatsfoot Oil.....	@ 18 1/2
Pure Neatsfoot Oil.....	@ 14
Special Neatsfoot Oil.....	@ 13
Extra Neatsfoot Oil.....	@ 12 1/2
No. 1 Neatsfoot Oil.....	@ 12

LARD.

Prime steam, loose.....	@ 11.60
Prime steam, cash in tierces.....	@ 11.85
Kettle rendered, tierces.....	12.25 @ 12.37
Refined lard, boxes, N. Y.....	@ 12.25
Leaf, raw.....	@ 11.25
Neutral.....	@ 13.25
Compound.....	@ 11.75

OLEO OIL AND STEARINE.

Oleo oil, extra, in tierces.....	12 1/2 @ 13
Oleo stocks.....	11 1/2 @ 12
Prime No. 1 oleo oil.....	11 1/2 @ 12
Prime No. 2 oleo oil.....	11 1/2 @ 11 1/2
Prime No. 3 oleo oil.....	10 1/2 @ 11
Prime oleo stearine, edible.....	10 1/2 @ 11

TALLOW AND GREASES.

Edible tallow, under 1% acid, 45 titre.....	9 1/2 @ 9 1/2
Prime packers tallow.....	9 1/2 @ 9 1/2
No. 1 tallow, 10% f.f.a.....	8 1/2 @ 9
No. 2 tallow, 40% f.f.a.....	7 1/2 @ 8
Choice white grease.....	9 1/2 @ 9 1/2
A-White grease, max. 5% acid.....	8 1/2 @ 9
B-White grease, max. 5% acid.....	8 1/2 @ 8 1/2
Yellow grease, 10@15 f.f.a.....	8 1/2 @ 8 1/2
Brown grease, 40% f.f.a.....	7 1/2 @ 8

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, nom. prompt.....	@ 8 1/2
White, deodorized, in bbls., c.n.f. Chgo. 10%.....	@ 11
Yellow, deodorized, in bbls., c.n.f. Chgo. 10%.....	@ 10 1/2
Soap stock, 50% f.f.a., f.o.b. 3.....	@ 3 1/2
Corn oil, in tanks, f.o.b. mills.....	@ 8 1/2
Soya bean, seller's tank, f.o.b. coast.....	@ 10.00
Cocanut oil seller's tanks, f.o.b. coast. 8.....	@ 8 1/2
Refined in bbls., c.n.f., Chicago, 10 @ 10 1/2	

SPICES.

	Whole	Ground
Allspice.....	25	28
Cinnamon.....	15	18
Cloves.....	40	44 1/2
Coriander.....	7	10 1/2
Ginger.....	7	22
Mace.....	1.05	1.10
Nutmeg.....	38	46
Pepper, black.....	41	46
Pepper, Cayenne.....	40	40
Pepper, red.....	35	35
Pepper, white.....	56	61

Retail Section

Cutting Hams to Get Most Profit

Ways to Break Up Smoked Ham to Retail to the Best Advantage

Are you satisfied with your rate of profit on smoked hams, Mr. Retailer?

Do you have any trouble disposing of butts or hocks?

Do your customers prefer to buy daily, and so want smaller pieces than whole or half hams?

Have you been puzzled to know how to use profitably the entire ham in small portions?

Retailers generally are faced with the problem of making their smoked hams "pay out" as they should.

There is no trouble in selling the center slices at a good price. But it is not always easy to sell what is left for enough to make a fair profit on the entire ham.

Where a few center slices can be taken out, and the butt and hock are then sold for boiling, the problem is easy. But it does not often work out that way.

What the retailer wants to know is how to break up a smoked ham so that each piece will be a desirable cut, and not of too large size.

While a certain percentage of housewives will buy whole or half hams, many of them want a piece of meat just large enough for one meal. And this is the sort of demand that creates the retailer's problem in his smoked ham business.

Demand varies in different sections of the country, and in different parts of each section. Therefore methods of cutting up smoked hams found profitable in one section may not work in another.

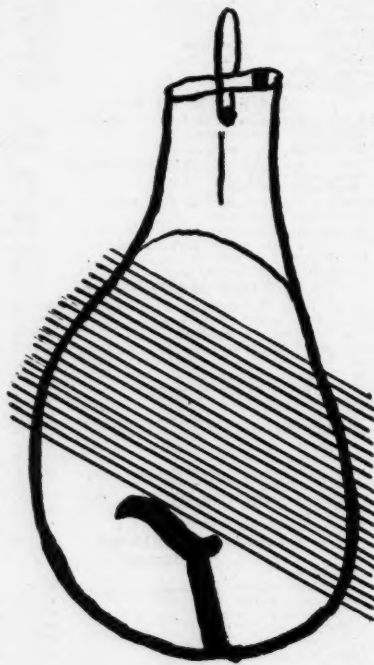
The following suggestions, made by a man of long experience in the successful handling of meat and meat products, may be profitably adapted anywhere, as the trend in buying is becoming more similar in all parts of the country.

The methods outlined may be used whether the meat is cut up and sold over the counter immediately, or wrapped in advance in transparent wrapping for later sale.

Must Suit Local Trade Demands.

The most economical way of cutting up a smoked ham depends fundamentally upon the law of supply and demand in a given locality.

In certain cities on the Pacific Coast, for instance, the demand for smoked sliced ham is so extensive that public



TYPICAL METHOD OF CUTTING HAM.
The ham is cut diagonally, close to the rump bone, and then is sliced up to the shank.

markets have stands where nothing but hams and bacon are sold. This is hardly so in localities where very few hams are sold.

Then there are localities where retailers have no trouble selling whole or half hams. Certain sections of Tennessee and Kentucky, for instance, are well-known for this.

This can be contrasted again with markets in localities where there is an excessive demand for sliced ham, and where end pieces of hams, shank or butt end must be sacrificed at a low price.

Therefore, the most economical way is the one to meet the requirements of the locality, and which gives the retailer a profit on the sale.

There are quite a few different ways for cutting up smoked hams into slices.

Different Ways of Cutting Hams

(1) The most popular method is to cut the ham in half, take out three or four of the best center slices and sell both ends as half hams.

(2) Where maximum slices are desired, the whole ham may be sliced from the end up to the shank. This results in the following cuts:

Outside slice, approx.....	3%
End slices, trimmed....	32%
Center slices	40%
Shank end	21%
Trimming & shrinkage..	4%

This method of cutting has the disadvantage of giving the purchaser cuts off the butt end of the ham which are not of the choicest. If they are nicely trimmed, however, they bring a comparatively good price, and this method is usually very profitable.

(3) The ham can also be cut up in a similar way by boning the butt end first—that is, the small rump bone and the little joint bone which extends to the outside of the ham. The saw will not be required until the big ham bone is reached, and the outside cuts therefore are boneless.

(4) Another popular method is to cut the ham on a slant so as to show as large a center slice as possible. The ham is cut very close to the rump bone and is then sliced up to the shank.

A New and Novel Method.

(5) Another and somewhat new and novel way is to cut off the butt end, and cut it vertically with the grain, as shown in the illustration.



A UNIQUE WAY TO CUT HAMS.

After cutting off the butt end, cuts are made vertically with the grain.

Although there is considerable waste, the higher prices which can be secured for the nice slices cut out of the butt end by this method usually will net more money. Well-formed hams only should be used for this purpose.

Some very nice slices are made by this method, and the end with the rump bone in it shows a large percentage of meat. This part of the ham is a comparatively easy seller.

A ham, of course, can only be cut up to the shank. Then the problem arises how to get rid of this rather skinny-looking product. A new and novel way is to split the shank in half. All the meat is then exposed and it is a quicker seller.

Test Shows Results.

When cutting the center slices out of these hams, and selling butt and shank ends as whole pieces, the following test shows

Center slices	37%
Large butt end	33%
Shank end	27%
Waste	3%

100%

It is comparatively simple to make a cutting test on a ham, to prove which of these methods is the most profitable.

NEWS OF THE RETAILERS.

The United Stores Co. has purchased the meat market in the Piggly Wiggly store, Hays City, Kan., formerly operated by A. N. Brenner.

Dan Ferrell has purchased the butcher shop of Floyd Stell, Lincoln, Kan. Fossler's Market has been opened for business at 9209 Foster Road, Portland, Ore. J. T. Fossler is the proprietor.

W. L. Griffith, George J. Schmitt and Vistor A. Fraas have purchased the business of the Mt. Vernon Meat Co., Mt. Vernon, Wash.

C. O. Vincent and E. S. Sweet have engaged in the retail meat business in Grangeville, Ida., as the Cash Meat Market.

Carl Bechke, Oswego, Ore., has been succeeded in the retail meat business by Herman Bethke.

Robert W. Shaw, Marr Building, Bellevue, Wash., will open a branch store in Arlington, Wash.

The Wabash Meat Market and Grocery, North Perry St., Attica, Ind., was damaged by fire recently.

Levi Osgood has engaged in the retail meat business in Bradgate, Ia.

S. B. Ferguson has sold his retail meat business in Dows, Ia., to Clarence Richards.

R. Agrosky has purchased the Herman Ziezenfuss meat market at 422 Center St., Winona, Minn.

The Erickson Meat Market, Startweather, N. D., was damaged by fire recently. The loss was about \$5,000.

Malcolm McGee has taken over the meat market of L. Kochenderfer, Alma, Wis.

Jansean and Langsdorf have purchased the retail meat business of G. A. Brockman, Wausau, Wis.

George Ahrens has repurchased the Miltonvale Meat Market, Miltonvale, Kan.

George Troxel, Nashville, Mich., has sold his interest in the Wenger and Troxel meat business to Noah Wenger.

G. W. Jerrels has purchased the Economy Market, Seattle, Wash., from O. P. Tuffley.

J. J. and Percy Kleeman have engaged in business in Salem, Ore., as the Englewood Grocery and Market.

William Brothers have opened a grocery and meat market at Benton and Second Sts., Ottumwa, Ia.

Retailers in Training

Ohio Leads States in Educating Men in Meat Trade

A meat dealers' conference, the aim of which is to train conference leaders, and which was sponsored by the Department of Education of the state of Ohio, met in Columbus for a three day session on November 19, 20 and 21, under the scrutinizing eye of the able Supervisor of Education, E. L. Huesch. R. W. Jenkins, assistant supervisor, as conference leader demonstrated the art of conference leadership to practical meat retailers from ten cities in Ohio.

Two of the men having had previous experience in conference leadership, Geo. Williamson of Toledo and George H. Bubel of Cleveland, were awarded teacher's certificates as conference leaders, after they had further exhibited their ability to lead by taking full charge as conference leaders of separate conferences before the group.

Dr. E. W. Barnhart, chief of the commercial education service, Federal Board for Vocational Education, Washington, D. C., was present and took part in assisting the committee. His talk on the work of the federal vocational board and his participation in the many discussions were of value to the conference. Dr. Barnhart also made comments on the next documents now in the course of preparation on "Buying Fresh Meat."

National Secretary John A. Kotal of Chicago, in a brief talk, commended the Ohio State Department of Education for the work it was doing. He told the retailers from the many cities of Ohio that they were receiving a service which is not granted to retailers in other states. He attributed the initiative of the State Board of Education to the leadership of men like Mr. Huesch and Mr. Jenkins, who in addition to their professional ability, had business initiative, and have given whole heartedly of their knowledge and experience in developing the character of the various trades within the jurisdiction of the state of Ohio.

The establishment of educational conference groups is an indication of the independent retailers' attitude toward attaining perfection in the distribution of meat food products. Honorable competition will cause little anxiety for the efficient retailer with the sale of meat by grade, said Mr. Kotal.

Retail meat dealers in New York City, Chicago, Cleveland, Toledo, Canton, O., Milwaukee, Minneapolis, Omaha, St. Louis, Detroit, Spokane and Los Angeles are now giving up two evenings each month exclusively to the educational conferences which have

been developed by the National Association of Retail Meat Dealers and the Federal Board for Vocational Education.

Quite apart from this constructive work actually in progress, the subject of the first instructional unit, entitled "Pricing Fresh Meat," has caused the state educational directors of eight states and a large number of secretaries of Chambers of Commerce to ask for further information, in order that they may co-operate in aiding groups of retailers to establish classes within their geographical jurisdiction.

"From what has taken place here the past few days we see even a greater expansion of the work," said Mr. Kotal. "A step in the right direction was the appointment of an advisory committee, one each from five cities, who will in turn appoint sub-committees and map out a plan that will eventually establish a large number of groups in this state."

Those present at the conference were: Gus Williamson, Ray G. Hauntz, Emil J. Vishnovsk, Walter J. Asman, H. C. Longcoy, Geo. H. Bubel, Wm. McGonigle, John A. Kotal, Dr. E. W. Barnhart, H. H. Dean, J. H. Hartford, C. E. Smith, E. L. Huesch and R. W. Jenkins.

The advisory board is composed of Mr. Hauntz, Columbus, chairman; Mr. Williamson, Toledo; Mr. Bubel, Cleveland; Mr. Asman, Marysville; Mr. Longcoy, Kent; and Mr. Smith, Dayton.

STUDY COSTS AND COMPETITION.

The Toledo Retail Meat Dealers Association, Toledo, O., held the second of its meetings in vocational education on Wednesday evening, November 14. The question discussed at that time was: "How can we meet chain store competition?"

Close observation of the following points, it was brought out, are necessary in meeting this type of competition:

1. Service to your customer.
2. Proper buying.
3. Advertising.
4. Salesmanship.
5. Proper pricing of merchandise.
6. Personal supervision.
7. Study of local conditions.
8. Stock control.

After the chain store discussion a real test was made with a side of veal prepared by Director Williamson, stressing the importance of knowing, and not merely guessing, the proper values of the different cuts. The following table then was prepared, based on the experience of the different members as to what part of each cut and at what selling price seem, on an average, to prevail in the city of Toledo:

Side of Veal, 45½ lbs. @ 24c	\$10.92
Front—20 lbs.	
1½-lb. shank	25
1½-lb. breast	38
3 round shoulder roast	1.14
1½ shoulder blade @ .34	3.74
3-lb. neck	.90
	\$6.41
Hind—24½ lbs.	
3½-lb. breast flank	\$.88
1½-rib chops. @ .45	.79
3-lb. loin chops	1.50
4-lb. loin roast, @ .42	1.68
1½ Rump	.45
7-lb. round steak, @ .58	4.06
3½-lb. shank	.40
	\$ 9.76
Total	\$16.17

New York Section

AMONG RETAIL MEAT DEALERS.

A well-merited testimonial was tendered last Sunday evening at Ebling's Casino by the members of the Bronx Branch to their financial secretary, John Machovsky, who has completed twenty-five years of service in that office and is still "going strong." The affair was in the form of a "ladies' night," and there was a large gathering on hand. As usual with all the affairs of this branch, there was a sort of family feeling, and the guests sat in groups around small tables.

Business Manager Fred Hirsch was the toastmaster, and introduced the various speakers, the first of whom was President Leo Spandau. In his talk he commended the untiring efforts of Mr. Machovsky and presented him with a beautiful ring set with a diamond. Mr. Machovsky was completely taken by surprise and was unable to respond for

a short time, but expressed his deep appreciation. The financial secretary has only missed three meetings in the twenty-eight years he has been a member of the branch.

Other speakers were Frank P. Burck of Brooklyn and Mrs. Charles Hembdt, president of the Ladies' Auxiliary. During the evening Mrs. Leo Spandau, wife of the president of the branch, rendered several vocal selections. Arthur Hirsch's band supplied the music for the dancing, which lasted well into Monday morning. Mike Roth was chairman for the occasion.

The theatre party given by the Ladies' Auxiliary on Monday night of this week was a wonderful social success and the members are to be congratulated upon the attendance, which almost reached a hundred. The play was enjoyed by all and from the re-

marks heard at the end of the performance it is more than likely another affair of this kind where the wife invites "hubby," even though he may pay for the tickets, will be held in the near future. The hostesses, Mrs. Hembdt and Mrs. A. Werner, Jr., worked hard for its success.

Coming events in the local retail trade:

December 9, 1928—New York Branch will hold their annual ball at the Pennsylvania Hotel.

January 20, 1929—Bronx Branch will have their 29th banquet at Ebling's Casino.

February 3, 1929—Washington Heights Branch will have a dinner-dance at Paramount Mansion, 601 West 183rd street.

February 10, 1929—Brooklyn and South Brooklyn Branches will hold a ball at the Knights of Columbus Building, Prospect Plaza, Brooklyn, N. Y.

Westchester County Branch is glad to announce through its president, M. J. Summerville, the leasing of a permanent meeting room in Moose Hall, Mt. Vernon. At the last meeting, it was reported that eleven butchers had been arrested in Mt. Vernon for opening their shops on Sunday. Samuel J. Bieber, representing the Association, is doing all he can to make an example of these butchers with a view to stopping this unlawful practice.

The New York Branch held a membership meeting on November 20, at which C. V. Jackson demonstrated a new scale which is particularly adapted to the needs of the butcher. Jacob Bennet, C. P. A., gave some interesting information on vocational training schools, and A. S. Davis, of Otto Stahl, Inc., spoke on "Why Retail Associations?" William Purcell of F. A. Ferris & Co. also addressed the members.

Following is a report of the New York City Health Department of the number of pounds of meat, fish, poultry and game seized and destroyed in the City of New York during the week ending November 17, 1928: Meat—Brooklyn, 6 lbs.; Manhattan, 99 lbs.; total, 105 lbs. Poultry and Game—Manhattan, 145 lbs.

The Butchers' Mutual Casualty Co. announces that it is ready to write foreign substance liability insurance. This is something new for the meat dealer, but a protection that has long been provided hotels and restaurants.

The trade will regret to learn that Mrs. Charles Schuck, wife of the president of the State Association of Retail Meat Dealers, is in St. Elizabeth's hospital, undergoing a serious operation.

Probably for the first time since the Bronx Branch commenced to hold ladies' nights, Mrs. Philip Gerard was unable to attend last Sunday evening because of illness.

If meats get wet and slimy in your ice box, write to Retail Editor, THE NATIONAL PROVISIONER, Old Colours Bldg., Chicago.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats were quoted by the U. S. Bureau of Agricultural Economics at Chicago and three Eastern markets on Nov. 22, 1928, as follows:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef:				
STEEERS (700 lbs. up):				
Choice	\$22.50@24.00	\$21.00@23.00	\$22.00@25.00	\$24.00@25.00
Good	20.00@22.50	18.50@21.00	20.00@22.50	19.00@22.00
STEEERS (550-700 lbs.):				
Choice	23.00@25.50		22.50@26.00	25.00@27.00
Good	21.00@23.00		20.50@23.00	19.00@23.00
STEEERS (500 lbs. up):				
Medium	18.00@20.00	17.00@18.50	17.00@20.00	17.00@19.00
Common	16.00@18.00	15.50@17.00	15.00@18.00	16.00@17.00
STEEERS (1):				
Yearling (300-550 lbs.):				
Choice	23.50@26.00		23.50@26.50	
Good	21.50@23.50		22.00@24.00	
Medium	18.00@21.50			
COWS:				
Good	16.00@17.50	15.50@16.50	16.00@17.00	16.00@17.00
Medium	14.50@16.00	14.00@15.50	15.00@16.00	15.00@16.00
Common	13.50@14.50	13.00@14.00	14.00@15.00	13.50@14.50
Fresh Veal and Calf Carcasses:				
VEALER (2):				
Choice	23.00@24.00	23.00@25.00	23.00@26.00	24.00@25.00
Good	21.00@23.00	20.00@23.00	21.00@23.00	22.00@23.00
Medium	19.00@21.00	18.00@20.00	19.00@21.00	21.00@22.00
Common	17.00@19.00	16.00@18.00	17.00@19.00	16.00@18.00
CALF (2) (3):				
Good	16.00@18.00	17.00@18.00	17.00@19.00	18.00@19.00
Medium	14.00@16.00	15.00@17.00	15.00@17.00	16.00@18.00
Common	13.00@14.00	13.00@15.00	14.00@15.00	13.00@15.00
Fresh Lamb and Mutton:				
LAMB (38 lbs. down):				
Choice	22.00@23.00	22.00@24.00	23.00@24.00	23.00@24.00
Good	21.00@22.00	21.00@23.00	22.00@23.00	22.00@23.00
Medium	19.00@21.00	19.00@21.00	20.00@22.00	19.00@21.00
Common	17.00@19.00	17.00@19.00	18.00@20.00	17.00@19.00
LAMB (39-45 lbs.):				
Choice	22.00@23.00	21.00@23.00	23.00@24.00	23.00@24.00
Good	21.00@22.00	20.00@22.00	21.00@23.00	20.00@22.00
Medium	19.00@21.00	18.00@20.00	19.00@21.00	19.00@20.00
Common	17.00@19.00		18.00@19.00	
LAMB (46-55 lbs.):				
Choice	21.00@22.00	20.00@21.00	20.00@21.00	20.00@21.00
Good	20.00@21.00	19.00@20.00	19.00@20.00	18.00@20.00
MUTTON (Ewe) 70 lbs. down:				
Good	12.00@13.00	9.00@11.00	11.00@13.00	11.00@13.00
Medium	10.00@12.00	7.00@9.00	9.00@11.00	10.00@11.00
Common	8.00@10.00	6.00@7.00	7.00@9.00	8.00@10.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	17.00@19.00	18.00@20.00	18.00@22.00	18.00@22.00
10-12 lbs. av.	17.00@18.00	18.00@20.00	18.00@21.00	18.00@22.00
12-15 lbs. av.	16.00@18.00	18.00@20.00	18.00@20.00	17.50@19.00
16-22 lbs. av.	14.50@15.50	16.00@18.00	16.00@18.00	16.50@18.00
SHOULDERS N. Y. Style, Skinned:				
8-12 lbs. av.	13.00@15.00		14.00@17.00	15.00@17.00
PICNICS:				
6-8 lbs. av.		15.00@16.00	12.00@13.00	13.50@15.00
BUTTS Boston Style:				
4-8 lbs. av.	15.00@17.00		17.00@19.00	16.00@18.00
SPARE RIBS:				
Half Sheets	13.00@15.00			
TRIMMINGS:				
Regular	10.00@10.50			
Lean	15.00@16.00			

(1) Includes heavier yearlings 450 lbs. down at Chicago and New York. (2) Includes "skin on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

The Man Who Knows



The Man You Know

NEVERFAIL speeds up ! production !

NEVERFAIL (Reg. U. S. Pat. Off.) cures sausage meat, bacon or ham with unusual rapidity and unexcelled flavor. Through its use you can gain rich profits by increasing the speed and volume of your production processes. Let us tell you the details—write today for further information and prices on NEVERFAIL, the PERFECT Cure.

Makers of the Famous **GENUINE H. J. MAYER Special Frankfurter, Bologna, Pork Sausage (with and without sage), Braunschweiger Liver, Summer (Mettwurst), Chili Con Carne and Rouladen Delicatessen Seasonings**

All our Products are guaranteed to comply with the B. A. I. regulations

H. J. Mayer & Sons Co.

6821-3 S. Ashland Ave., Chicago
Canadian Plant, Walkerville, Ont.

NEW YORK NEWS NOTES.

J. J. Wilke, head of the margarine department, Chicago, is visiting the New York headquarters of Wilson & Company.

W. R. English, head of the lard department, Chicago, has been a visitor at the offices of the Cudahy Packing Co., New York.

Charles H. Meisel, who had been with M. Ettlinger & Co., New York, for more than twelve years, passed away on November 15.

J. G. MacMullan, who for many years was with John J. Felin & Co., Philadelphia, has been transferred to New York as manager.

F. J. Selbie is now connected with George Kern, Inc., as purchasing agent. Mr. Selbie served in a similar capacity with Morris & Company for many years.

The Hofco Fellowship Club of New York, consisting of the employees of the J. S. Hoffman Co., held their annual Hallowe'en get-together social on November 3 at their headquarters, 181 Franklin street.

Fred M. Tobin, president of the Rochester Packing Co., Rochester, N. Y., who recently returned from a three weeks' hunting and fishing trip in Canada, bringing back with him an ulcerated tooth as one of the trophies, was in New York last week checking up on the progress of events.

Swift & Company has had as visitors from Chicago this week V. A. Wise, branch house provision department; F. Klaus, refinery department; W. C. Potter, butterine department, and F. M. Simpson, commercial research department.

Seats on the New York Produce Exchange have participated in the recent rise in values. One day recently a seat (they used to sell in the hundreds of dollars) sold for \$21,000, and a day or two later three seats changed hands at \$26,000 each. Going up!

Death has again taken its toll from the New York force of Armour & Co. Benjamin Levy, who was with the company for about thirty years as small stock salesman, passed away on November 20. Mr. Levy enjoyed the good will and friendship of the trade, and he will be missed by many on Tenth Avenue.

The recently formed firm of Scanlan Bros., Inc., consisting of Richard, James and Harry Scanlan, have been operating a wholesale market at 873 Washington street since November 1. William Kroeger, who was for many years connected with Ottman & Company, is managing the establishment, where they are handling both city and Western dressed meats.

Howard W. Sherrill, president of Welch, Holme & Clark Co., passed away on November 5. Mr. Sherrill was one of the leaders in the chemical trade in New York City and had served as head of his company for 19 years. He

had been a valued cooperator of THE NATIONAL PROVISIONER during all that time. It was this characteristic of helpfulness that among other traits endeared him to those with whom he came in contact, and gave him such a wide circle of friends in the business world.

EXHIBITS AT HOTEL SHOW.

The Hotel Exposition, held at the Grand Central Palace in Manhattan during the week of November 12 to 17, brought a large number of people interested in the management of up-to-date hotels to New York to secure knowledge of modern methods. There were exhibits of almost everything used in the bedroom, bath room, kitchen and dining room.

Some of the booths especially noted were those of the International Nickel Company, the Pacific Coast Borax Company, the Oakite Products Company (who gave samples of their Oakite), and Procter & Gamble (who gave a guest size cake of toilet soap).

A very interesting display was the booth of George A. Hormel & Company, showing the Hormel "flavor-sealed" ham, which is just new flavors in an old favorite, vacuum-cooked, ready-to-serve product. This booth was in charge of A. W. Nichols of the F. B. Cooper Company.

Another attractive display was that of the Albert Jordan Company, showing a full line of Paul F. Dick and Ed Wusthof cutlery, including steels and knives of every description. John E. Smith's Sons' Company of Buffalo also had a fine display of their equipment.

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Industrial Cleaning Materials and Methods

THOMSON & TAYLOR COMPANY

Recleaned Whole and Ground
Spices for Meat Packers

CHICAGO, ILLINOIS

Consolidated Rendering Co.

Manufacturers of Tallow, Grease, Oleo Oil
Stearine, Beef Cracklings, Ground Scrap, Fertilizers
Dealers in Hides, Skins, Pelts, Wool and Furs
40 North Market St. Boston, Mass.

NEW YORK MARKET PRICES

LIVE CATTLE.

Steers, best	\$14.00@14.50
Cows, medium	7.75@ 8.75
Bulls, light to medium	7.25@ 8.50

LIVE CALVES.

Veals, prime	\$18.00@19.00
Calves, com. to med.	7.50@ 8.00

LIVE SHEEP AND LAMBS.

Lambs, good to choice	\$13.25@14.00
Lambs, medium	12.00@13.00
Sheep	4.00@ 7.00

LIVE HOGS.

Hogs, 160-210 lbs.	\$ 9.30
Hogs, medium	9.25
Hogs, 120 lbs.	9.00
Roughs	8.00
Good Roughs	8.25

DRESSED HOGS.

Hogs, heavy	@15
Hogs, 180 lbs.	@16
Pigs, 80 lbs.	@17
Pigs, 80-140 lbs.	@16 1/2

DRESSED BEEF.

Choice, native heavy	28 @29
Choice, native light	28 @29
Native, common to fair	26 @27

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	26 @27
Native choice, yearlings, 400@600 lbs.	24 @25
Good to choice helters	24 @25
Good to choice cows	17 @19
Common to fair cows	15 @17
Fresh bologna bulls	14 1/2 @15

BEEF CUTS.

	Western.	City.
No. 1 ribs	@30	32 @36
No. 2 ribs	@28	28 @31
No. 3 ribs	@18	25 @27
No. 1 loins	@34	40 @44
No. 2 loins	@31	36 @38
No. 3 loins	@19	30 @35
No. 1 hinds and ribs	25 @28	29 @33
No. 2 hinds and ribs	22 @24	25 @28
No. 3 hinds and ribs	20 @21	20 @24
No. 1 rounds	24 @24	23 @24
No. 2 rounds	22 @22	22 @22
No. 3 rounds	18 @18	20 @21
No. 1 chucks	19 @19	22 @25
No. 2 chucks	17 @17	19 @21
No. 3 chucks	13 @13	16 @18
Bolognas	@ 6	16 @17
Rolls, reg., 6@8 lbs. avg.	22 @23	22 @23
Rolls, reg., 4@6 lbs. avg.	17 @18	17 @18
Tenderloins, 4@6 lbs. avg.	60 @70	60 @70
Tenderloins, 5@6 lbs. avg.	80 @90	80 @90
Shoulder clods	10 @11	10 @11

DRESSED VEAL AND CALF.

Prime veal	@31
Good to choice veal	28 @30
Med. to common veal	23 @25
Good to choice calves	21 @25
Med. to common calves	17 @21

DRESSED SHEEP AND LAMBS.

Lambs, prime	25 @27
Lambs, good	22 @24
Sheep, good	12 @14
Sheep, medium	10 @11

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs. average	22 @23
Pork tenderloins, fresh	55 @60
Pork tenderloin, frozen	50 @55
Shoulders, city, 10@12 lbs. avg.	19 @20
Shoulders, Western, 10@12 lbs. avg.	17 @18
Butts, boneless, Western	24 @25
Butts, regular, Western	19 @20
Hams, Western, fresh, 10@12 lbs. avg.	19 @20
Hams, city, fresh, 6@10 lbs. avg.	22 @23
Picnic hams, Western, fresh, 6@8 lbs. average	15 @16
Pork trimmings, extra lean	20 @22
Pork trimmings, regular, 50% lean	13 @14
Spareribs, fresh	16 @17

SMOKED MEATS.

Hams, 8@10 lbs. avg.	25 @25 1/2
Hams, 10@12 lbs. avg.	24 @25
Hams, 12@14 lbs. avg.	23 1/2 @24 1/2
Picnics, 4@6 lbs. avg.	19 @20
Picnics, 6@8 lbs. avg.	18 @19
Roillettes, 6@8 lbs. avg.	18 1/2 @19 1/2
Beef tongue, light	29 @30
Beef tongue, heavy	33 @34
Bacon, boneless, Western	23 @24
Bacon, boneless, city	21 @22
Pickled bellies, 8@10 lbs. avg.	17 @18

FANCY MEATS.

Fresh steer tongues, untrimmed	32c a pound
Fresh steer tongues, 1 c. trim'd.	44c a pound
Sweetbreads, beef	70c a pound
Sweetbreads, veal	\$1.00 a pair
Beef kidneys	20c a pound
Mutton kidneys	12c each
Livers, beef	40c a pound
Oxtails	18c a pound
Beef hanging tenders	28c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ 3
Breast fat	@ 4 1/2
Edible suet	@ 6 1/2
Cond. suet	@ 5 1/2

GREEN CALFSKINS.

	5-9 0 1/2-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals	26	2.90	3.25	3.45
Prime No. 2 Veals	24	2.70	3.00	3.20
Buttermilk No. 1	25	2.55	2.90	3.10
Buttermilk No. 2	21	2.35	2.65	2.85
Branded Grubby	12	1.40	1.65	1.85
Number 3				2.50

LIVE POULTRY.

Fowls, colored, per lb., via express	25 @28
Ducks, L. I., spring	28 @28
Pigeons, per pair, via freight or express	40 @40

BUTTER.

Creamery, extras (92 score)	@50
Creamery, firsts (88 to 89 score)	46 @46 1/2
Creamery, seconds (84 to 87 score)	44 @44 1/2
Creamery, lower grades	42 1/2 @43 1/2

EGGS.

	(Mixed colors.)
Extras	55 @59
Extra firsts	34 @53
Firsts	32 @45
Checks	26 @29

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry picked—12 to box—fair to good:	
Western, 60 to 65 lbs. to dozen, lb.	30 @32
Western, 45 to 54 lbs. to dozen, lb.	28 @30
Western, 43 to 47 lbs. to dozen, lb.	26 @28
Western, 36 to 42 lbs. to dozen, lb.	25 @26
Western, 30 to 35 lbs. to dozen, lb.	24 @25

Fowls—fresh—dry pkd.—prime to fcy.—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	33 @34
Western, 45 to 54 lbs. to dozen, lb.	31 @32
Western, 43 to 47 lbs. to dozen, lb.	29 @30
Western, 36 to 42 lbs. to dozen, lb.	27 @28
Western, 30 to 35 lbs. to dozen, lb.	26 @27

Fowls—frozen—dry pkd.—fair to good—12 to box:	
Western, 60 to 65 lbs. to dozen, lb.	29 @31
Western, 55 to 59 lbs. to dozen, lb.	28 @30
Western, 43 to 47 lbs. to dozen, lb.	26 @28
Western, 30 to 35 lbs. to dozen, lb.	24 @25

Ducks—	
Long Island, spring	@27

Turkeys—	
Northwestern, prime to fancy	50 @52
Western, prime to fancy	48 @50
Texas, prime to fancy	46 @48

Squabs—	
White, 11 lbs. to dozen, per lb.	@70
Squabs, 9 lbs. to doz., lb.	@60

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Nov. 15, 1928:

	Nov. 9	10	12	13	14	15
Chicago	48	48 1/2	Holiday	48 1/2	48 1/2	49
New York	50 1/2	50 1/2	Holiday	50 1/2	50 1/2	50 1/2
Boston	50 1/2	50 1/2	Holiday	50 1/2	50 1/2	50 1/2
Phila.	51 1/2	51 1/2	Holiday	51 1/2	51 1/2	51 1/2

Wholesale prices of carlots—fresh centralized butter—90 score at Chicago.

	47	47 1/2	Holiday	47 1/2	47 1/2
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Receipts of butter by cities (tubs).

	This week.	Last week.	Last year.	Since Jan. 1—1927.
Chicago	34,768	27,347	25,125	2,776,815
N. Y.	49,325	41,612	41,508	3,112,034
Boston	14,011	10,537	10,391	1,148,335
Phila.	13,770	13,616	10,456	1,012,584

111,872 93,412 87,480 8,049,708 8,264,853

Cold storage movement (lbs.):

	In	Out	On hand	Same week-day
	Nov. 15.	Nov. 15.	Nov. 9.	last year.
Chicago	81,470	174,273	13,655,750	19,401,892
New York	2,760	146,114	11,554,539	16,856,093
Boston	55,800	113,117	7,704,403	8,187,846
Phila.		90,840	4,658,933	3,044,488
	140,030	508,344	37,573,023	47,580,910

FERTILIZER MATERIALS.

BASIS NEW YORK DELIVERY.

Ammoniated.

Ammonium sulphate, bulk, delivered per 100 lbs.	@ 1.20
Ammonium sulphate, double bags, per 100 lbs. f.a.s. New York	@ 1.20
Blood, dried, 15-16% per unit	@ 4.00
Fish scrap, dried, 11% ammonia 10% B. P. L., f.o.b. fish factory	5.50 @ 10c
Fish guano, foreign, 13@14% ammonia, 10% B. P. L.	5.15 @ 10c
Fish scrap, acidulated, 6% ammonia, 3% A. P. A., f.o.b. fish factory	4.00 @ 50c
Soda Nitrate, in bags, 100 lbs. spot	@ 2.17 1/2
Tankage, ground, 10% ammonia, 15% B. P. L., bulk	4.05 @ 10c
Tankage, unground, 9@10% ammonia	4.45 @ 10c

Phosphates.

Bone meal, steamed, 3 and 50 bags, per ton	@ 21.00
Bone meal, raw, 4 1/2 and 50 bags, per ton	@ 27.00
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 10% flat	@ 10.00

Fotash.

Manure salt, 20% bulk, per ton	@ 12.00
Kainit, 12.4% bulk, per ton	@ 1.00
Muriate in bags, basis 80%, per ton	@ 21.00
Sulphate in bags, basis 90%, per ton	@ 23.00

Beef.

Cracklings, 50% unground	1.06 @ 1.10
Cracklings, 60% unground	@ 1.12 1/2

Meat Scraps, Ground.

50%	@ 6.00
55%	@ 7.00

BONES, HOOFS AND HORNS.

Round shin bones, avg. 48 to 50 lbs. per 100 pcs.	\$5.00 @ 100.00
Flat shin bones, avg. 40 to 45 lbs. per 100 pcs.	@ 15.00
Black hooft, per ton	45.00 @ 50.00
Striped hooft, per ton	45.00 @ 50.00
White hooft, per ton	@ 50.00
Thigh bones, avg. 85 to 90 lbs. per 100 pieces	@ 100.00
Horns, avg. 7 1/2 oz. and over, No. 1a	200.00 @ 250.00
Horns, avg. 7 1/2 oz. and over, No. 2a	250.00 @ 300.00
Horns, avg. 7 1/2 oz. and over, No. 3a	300.00 @ 350.00

NEW YORK LIVE STOCK.

Receipts of live stock at New York for week ended Nov. 17, 1928, were reported officially as follows:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City	5,275	8,872	5,754	46,153
Central Union	2,414	649	1,257	16,400
New York	811	3,918	90,958	11,542
Total	8,500	13,439	37,969	60,094
Previous week	11,479	12,330	33,733	55,872
Two weeks ago	9,382	11,713	37,804	75,501

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4, 1928.

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● 1.40
● 1.40
● 4.85
1.50 & 10c
1.15 & 10c
00 & 50c
● 2.17 1/2
65 & 10c
45 & 10c
● 11.00
● 17.00
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● 12.00
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RNS.

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K.

New York
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a. Shap.
14 46,151
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N. J.